MA'S COOKIN'

$1.25

Mountain Recipes

spiced with mountain customs, sayings, and superstitions.

Ma's Cookin'

by

"SIS and JAKE"

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OZARK MAID CANDIES

Osage Beach, Mo. 65065

JEST TALKIN'

Many of you folks has got sum mistakin 'pinions 'bout us hill people. Most of it ain't yore fault, 'cause a lot has been wrote 'bout th' Ozarks thet jest ain't so. Sum of them people who did thet writin' meant no harm, but jest ain't been within hollerin' distance of our hills.

Sum people think us hill people are shiftless an' no' count. Wal, we got us sum people could be described like that, an' it wuld fit like a new glove, but 'bout ever place has got sum people we wuldn't be too fond of knowin'! Course we ain't too proud of hill people thet fit thet descripsion neither.

Sum people may think we're backward. Wal, if'n thet means we live at a little slower pace an' are likin' it—then we're shore backward.

Then thar's sum who wuld think we was ignert. We got sum mighty fine schools down here in th' Ozarks. An' sum of us who didn't git much schoolin' still do okay. Take me and Jake fer instance—we kin spell an' cipher 'long with sum of th' best of 'em.

Sum folks even got th' idea thet we're kinda unfriendly. Any time you meet a man an' treat him like an equal, I reckon he'll bt friendly, 'specially in the Ozarks. Sum folks, though, leave a farmer's gate open, drive cross his fields, an' hunt on his land 'thout his okay—then they're surprised to see a sign somethin' like this:

NOTIS! traspassers will B persecuted to the full extent of 2 mungrel dogs what ain't ever been oversochible to strangers an 1 dubble burrel shot gun which aint loaded with sofer pillers. Durned if I aint a gittin tard of this hell raisin on my place.

Now then, here cums th' 'pinion thet kinda gits under my hide. Sum people got th' idea thet Ozark people are lazy. Now thet shore is a bunch of hogwash! Thars sum of th' hardest-workin' people in th' whole country right here. To scratch a livin' frum a piece of ground in these here hills takes a man thet will git up at sun-up an' work till sun-down—durin' th' growin' season, anyways.

Now thet man jest culd'nt put in a days wurk if'n he didn't have a woman to keep him goin' with sum fine vittles. Thet woman didn't only have th' vittle job, she had to keep house, do her outside chores, help her man with sum of his chores, an' sumtimes raise a pack o' young'uns. In spite of all th' other chores she had, the hill woman came thru with flyin' colors in th' vittle department. You kin have sum scrumptious feeds in lots of homes in th' Ozarks.

In this here book, we're tryin' to bring you sum of th' more unusual recipes—sum thet you wuldn't have in yore own cook book. Course there's sum of these here recipes we got in this book thet you city folks won't have too much use fer. Jest don't reckon you folks git many coons or possums, an' sum of you'ens mebbe don't like terripin, and there's mebbe even sum of you who might like store bought soap an' ink better'n th' homemade. Jest tossed them recipes in ter kinda broaden yore mind—a feller shudn't miss a chance of learnin', you know. Never kin tell when sum of them things might cum in handy.

We've made sum comments before lots of th' recipes. Don't take too much stock in our joshin' anywheres in this book. We'ens jest hope you'ens git sum enjoyment an' sum good vittle ideas frum this here book.

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Drinks an' Such

RHUBARB PUNCH

Had a good rubarb crop this year an' wonderin' what to do with th' extra? Wal, here's one way to use it if you have lots of compny. Jest convert thet rubarb into juice an use this recipe.

2 cups rhubarb juice
4 cups water
1¾ cups orange juice
1¼ cups grape juice
½ cup sugar

Combine all ingredients and stir well. Serve very cold. Makes 8 or 9 servings.

SWEET CIDER

There's no recipe fer makin' cider thet wuld be useful to most folks. They jest don't have the 'quipment to squeeze apples an' git thet juice. There's quite a bit to be said 'bout th' drinkin' of cider, tho.

Now sum folks might like their cider jest a bit hard. I guess thet's their privilege if they know how to handle it. I like my cider sweet an' cold in hot spells, an' hot an' spicy when thet first frost an' snow starts movin' in.

Now cider, cold or hot, is mighty good with sech things as doughnuts, cookies, fritters, etc. When you're tard an' hot a glass of cold cider really hits th' spot, or you may jest want to take th' jug an guzzle frum thet.

In th' winter when you cume in 'bout half froze an' have a hard time warmin' up, sum good hot mulled cider will jest warm you all over, mebbe even yore feet.

They talk 'bout th' most poplar drink in th' Ozarks, an' meny people (furriners) git th' idea it's moonshine, but I reckon we hill people drink jest a mite more cider than we do white mule.

Ragweed tea will cure th' flux.

Tea made frum hot water an' corn silk will cure bed wettin' in young'uns.

Th' root of rhubarb, worn on a string 'round th' neck, will keep off bellyache.

Tie a big red onion to th' bedpost an' it keeps th' ones in th' bed frum havin' cold.

CIDER PUNCH

Here's a party drink thet's kinda diffrunt an' will go over with company.

2½ cups cider
1 cup orange juice
2½ cups ginger ale
¼ cup lemon juice
Sugar to taste

Combine all ingredients in a pan with the exception of the sugar and ginger ale. Sweeten to taste and then chill. When ready to use add ginger ale and serve. Serve very cold. Makes about 9 servings.

HOT MULLED CIDER

Got th' chills? Want somethin' larrupin' to drink? This recipe will take care of both those ailments.

1 gallon apple cider
¼ cup honey
Cinnamon stick
Juice of ¼ lemon
2 tablespoons whole cloves

Combine all ingredients in pan and place on fire. Heat slowly and simmer for about 15 to 20 minutes. Serve hot. If any left over is kept, always heat before serving. Serves about 12.

My Ma always said to drink plenty of sassfrass tea cum spring-time to thin down yore blood an' put new life into you. Wal, she shore practiced what she preached on us. We drank so much tea we sloshed when we walked. I'll tell you one thing, tho, thet was th' best tastin' tonic I've ever had, an' Ma did raise sum mighty healthy young'uns.

Here's a couple of recipes fer sassafras:

SASSAFRAS TEA

Wash roots well. Put six dry roots in pan or coffee pot in about a quart of water. Soak over-night. Then place on fire and boil slowly till fairly strong. Weaken and sweeten to taste. Serves seven or eight.

SASSAFRAS TEA #2

One small handful of roots, 3 to 4 inches in length, dropped into a 2 or 3 quart enameled pan and covered with as much water as is desired, depending on the number you wish to serve. Let boil until the tea is dark in color. These roots may be boiled over and over for days as the flavor increases with successive boilings.

If yore nose itches, if yore nose itches,
Sumbody cumin' with a hole in his britches.

EGG NOG

If yore hens is layin' good an' you got plenty of eggs, an' th' cow ain't dry, here's a real good recipe.

5 eggs
6 cups whole milk
¼ cup sugar
¼ teaspoon salt
2 teaspoons vanilla
Nutmeg

Beat the whites of the eggs to soft peaks. Add the yolks of the eggs and beat again. Add sugar, milk, and vanilla in that order slowly, and beat well. Sprinkle with nutmeg to taste. Makes about 15 servings.

HARD TIMES COFFEE

Short of coffee an' too pore to buy any? Here's yore answer if you have th' followin' ingredients.

Mix well 2 quarts wheat bran with 1 pint yellow corn meal. Add 3 well-beaten eggs and 1 cup best sorghum molasses. Beat well; spread on pan and put to dry in oven. Use great care by stirring often while it is browning—this is the secret of good coffee. A handful is sufficient for two persons. Sweet cream improves the flavor of the brew, but, as with store-bought coffee, this is a matter of personal taste.

GRANDMA'S ELIXIRS FOR INVALIDS

Got sum kin thet's feelin' kinda peakked? Try these recipes on them—might make them feel like a new born calf, or at least act like they're feelin' good so's they won't have to drink thet stuff. (*Jest kiddin'.*)

POSSETT

1 cup of milk, 1 tablespoon of molasses. Let milk come to boiling point, add molasses, stir well, strain, and serve.

PICK-ME-UP

1 tablespoon of powdered sugar, 1 egg, dash of salt, 1 tablespoon of brandy. Separate the egg, beat yolk until thick and lemon colored, add the powdered sugar and brandy and beat again. Then blend the white of the egg whipped to a stiff froth. This is so thick it may be eaten with a spoon.

HOW TO MAKE HOME BREW

Chase wild bullfrogs fer three miles to gather up hops. To them add ten gallons of tan bark, ½ pint of shellac, an' one bar of homemade soap. Boil 36 hours, then strain through an I.W.W. sock to keep it frum workin'. Add one grasshopper to each pint to give it a kick. Pour a little into th' kitchen sink; if it takes th' enamel off, it's ready to bottle.

Biscuits an' Breads

JUST TALKIN' BOUT CORN BREAD

I jest can't hardly say enough 'bout one of th' staffs of life—corn bread. Them Indians really started somethin' when they teached us how to grow corn, cause today sum people wuld eat corn bread mornin', noon, an' night—an' mebbe fer a bite 'tween meals.

Corn bread is good with beans, fried fish, sorghum 'lasses —why, its so overpowerin' good, you kin jest 'bout eat it with most anything an' like it.

Try one of th' followin' recipes — serve sum hot corn bread with a big lump of butter settin' right alongside it.

CORN BREAD

(Good with beans)

We've set down to many a mess of beans, onions, piccallilli, cold milk, an' corn bread frum this vury recipe.

2 cups white meal (coarse ground)
1 cup flour
1 tablespoon sugar
Milk
4 teaspoons baking powder
1 egg
1 teaspoon salt

Combine all dry ingredients, then add egg and enough sweet milk to make thin batter. Pour in hot well greased bread pans or corn stick pans. Bake until brown in a hot oven. Mighty good with beans, sorghum molasses, or about anything.

OLD-FASHIONED CORN BREAD

1½ cups buttermilk
1¼ teaspoons soda
1 teaspoon salt
1 egg
Corn meal

Combine buttermilk, soda, salt and egg. Add enough corn meal to make the consistency of cake. Spoon this mixture out in a well greased pan, and it will come out in small sections when baked. Bake in a moderate oven.

If you drinks three times in three minutes frum any Ozark spring, you'll cum back fer 'nother drink 'fore you die.

CRACKLIN' CORN BREAD

Never will ferget butcherin' time. Ma wuld cut up thet hog hide with th' fat on it an' render th' fat by fryin' thet skin down to a crisp. Thet skin is what we mean by "cracklin's." Well, ma wuld save the cracklin's to eat plain or put in corn bread.

1½ cups corn meal
½ cup flour
2 teaspoons baking powder
½ cup cracklin's
½ teaspoon salt
1 egg beaten
1½ cups milk

Sift together corn meal, flour, baking powder, and salt. In another bowl combine beaten egg, milk, and the cracklin's. Combine with dry ingredients, beat well, and pour into greased pan. Bake in a moderate oven until done. Should be brown.

SOUTHERN CORN PONE (OR CORN DODGER)

Mix with cold water into a soft dough one quart of southern corn meal (sifted), a teaspoon of salt, a tablespoon of butter or melted lard. Mold into oval cakes with the hands and bake in a very hot oven, in well greased pans. To be eaten hot. The crust should be brown.

CORN FRITTERS

Here's a new wrinkle you might want to try 'bout corn pickin' time—if th' squirrels an' coons didn't git th' crop.

12 ears sweet corn
2 eggs beaten separate
1 cup flour
1 teaspoon baking powder
½ pint milk
Salt and pepper

Grate the ears of corn and rub it through a sieve to rid it of hulls. Combine corn with eggs beaten separately, flour, baking powder, milk, and salt and pepper to taste. Mix well and drop by spoonfuls in hot deep fat. Turn and brown on both sides, take out and drain.

BATTER BREAD

1 quart sweet milk
1 pint white corn meal
3 eggs
1 tablespoon melted butter
½ teaspoon salt

Bring milk to a full boil, and stir in slowly the corn meal. Cool. Then add well beaten yolks of 3 eggs, melted butter, and salt; then add the stiffly beaten whites of the eggs. Bake in a moderate oven at 375 degrees until done.

A girl's shoe comin' untied or her stockin' comin' down means her boy friend is thinkin' of her.

OZARK HOECAKE

I reckon this recipe was thought up by bachelors an' married men who was on thar own fer a while. It's simple, quick, an' mighty tasty.

2 cups corn meal
½ teaspoon salt
½ teaspoon baking powder
1 tablespoon melted fat

Combine 2 cups corn meal and ½ teaspoon each of salt and baking powder. Add 1 tablespoon melted fat and stir in water to make a soft dough. Make into small cakes about half an inch thick and bake on a hot greased griddle until brown, and then turn to brown on other side.

COUNTRY BISCUITS

These biscuits are durn good. I've been settin' at a table myself an' seen biscuits frum this recipe disappear faster than a snow in August. Course I was right in thar helpin' make them vanish, too.

In a bowl sift the following:

4 level teaspoons baking powder
1 teaspoon salt
2 tablespoons shortening
1 cup flour

Mix well, then add 1 cup of milk and enough more flour to make a stiff batter. Pat out on floured board, cut, and bake in very hot oven.

OLD FASHIONED BISCUITS

2 cups flour
2 teaspoons baking powder
1 teaspoon salt
¼ teaspoon soda
2 tablespoons shortening
¾ cup sour milk

Sift together flour, baking powder, salt, and soda. Blend in shortening. Add sour milk and work lightly. Bake in well greased pan.

SQUASH BISCUITS

1 pint cooked, sieved squash
1 cake yeast
1 small cup sugar
½ teaspoon salt
Butter size of an egg
Flour

Dissolve yeast in a little water. Add to the squash one cup sugar, and the butter softened. Beat well, then turn in yeast, beat once more. Add sifted flour and stir well with a spoon. Add enough flour to make a stiff batter. Leave in a warm place over night. Then turn into greased gem pans and bake in a hot oven.

A whistlin' woman an' crowin' hen are shore to cum to sum bad end.

MUSH BISCUITS

1 quart hot water
Corn meal
1 cake yeast
1 cup potato water
1 cup lard
1 cup sugar
⅛ teaspoon salt
Flour

Take the hot water and make mush by adding enough corn meal. Then dissolve yeast in warm water. Mix remaining ingredients together to make a sponge. Then add salt and stir in enough flour to make a stiff dough. Set to rise in a warm place. When double in bulk, roll out in biscuit form and bake in a moderate oven until brown.

HONEY DEW BISCUITS

After you've robbed yore next bee tree an' kinda got over yore stings—try this recipe with sum of yore honey.

1 cup fresh butter
1 cup strained honey
2 cups flour
1 cup sugar
1 cup sour cream
1 teaspoon soda
½ teaspoon salt
1 egg

Mix well all ingredients together and bake in greased and floured muffin pans.

SORGHUM MOLASSSES RAISIN BREAD

Always did favor thet thar raisin bread, an' now to put sorghum 'lasses in it—why, it culd become a real habit fer me to eat thet.

2 cups milk, scalded and hot
2 tablespoons melted shortening
¼ cup molasses
¾ cup raisins
1½ teaspoon salt
1 cake yeast
6 cups flour

Combine milk, shortening, and molasses in mixing bowl and let cool till lukewarm. Add yeast and then allow to stand for about five minutes. Then add raisins. Add flour, a little each time, and beating after each time, until you have a stiff dough. It must be stiff enough to knead on a lightly floured board. Knead till smooth and elastic. Cover with warm damp cloth and let set in warm place until double in bulk. Punch down, and let it rise to double in bulk again. Form into loaves with hands and place into well-greased pans. Cover and let the dough rise once more till double in bulk. Bake in a hot oven at about 415 degrees for about 45 minutes or until done. Good served warm with coffee.

If a cow shuld lose her cud, give her a rag to chew on.
Happy is th' bride th' sun shines on.
If a sunrise is red, this means rain.
Rain 'fore seven, shine 'fore eleven.

MOM'S HOT ROLLS

These rolls are durned good. My family will eat them as bread durin' th' meal an' then turn right 'round an' eat them with jelly fer dessert. This one cum frum Vira Roofener—Camdenton, Mo.

Combine: 2 packages yeast, 1 teaspoon sugar, and 1 cup lukewarm water. Let stand for 10 minutes. Add:

1 cup warm water
5 tablespoons sugar
2 teaspoons salt
6 tablespoons melted butter
6 cups flour or enough for a fairly stiff dough

Pour out on a floured dough board and knead well. Place in greased bowl and let rise in warm place until double in size. Then cut out, place on greased pan, and let rise until double in size again. Bake in 400 degree oven until done.

GRANDMA'S EASY-DO ROLLS

3 cups sifted flour
1½ teaspoons soda
¾ teaspoon salt
1 tablespoon sugar
⅓ cup shortening
1 cake compressed or dry yeast
¼ cup lukewarm water
6 tablespoons vinegar plus enough sweet milk to make ¾ cup liquid

Sift flour, baking soda, salt and sugar together and cut in shortening. Soften yeast in lukewarm water. Heat vinegar and milk to lukewarm and combine with yeast. Add liquid to dry ingredients gradually and stir only until flour is blended. Dough should be as soft as can be handled. Turn onto lightly floured board; knead gently one minute. Shape as desired. Place on lightly greased baking pan. Let rise about an hour until doubled in bulk in warm place. Bake at 400 degrees for about 15 minutes. Makes approximately 18 rolls.

REFRIGERATOR ROLLS

2 cakes yeast
¼ cup lukewarm water
1 cup milk
½ cup light corn syrup
1 tablespoon salt
2 eggs
½ cup melted shortening
6 cups flour

Soften the yeast in lukewarm water. Scald the milk, add the syrup and salt. Add 2 cups of flour and beat well. Add the yeast. Beat the eggs and add them. Blend well and add the shortening and remaining flour to make a soft dough. Knead until smooth and satiny. Place in a lightly greased bowl. Grease top of dough. Cover well and put into refrigerator. When wanted remove dough from refrigerator and punch down. Mold at once in any desired shape or, if preferred, let the dough stand in a warm room for an hour before molding. Place the rolls in greased pans and let them rise until double in bulk. Bake in moderately hot oven (375) from 15 to 20 minutes.

OZARK SALT RISIN' BREAD

While getting breakfast in the morning, as soon as the teakettle has boiled, take a quart tin cup or an earthen quart milk pitcher, scald it, then fill one-third full of water about as warm as the finger could be held in. To this add a teaspoon of salt, a pinch of brown sugar, and coarse flour enough to make a batter of about the right consistency for griddle-cakes. Set the cup, with the spoon in it, in a closed vessel half-filled with water moderately hot, but not scalding. Keep the temperature as nearly even as possible and add a teaspoon of flour once or twice during the process of fermentation. The yeast ought to reach to the top of the bowl in about five hours. Sift your flour into a pan, make an opening in the center and pour in your yeast. Have ready a pitcher of warm milk, salted, or milk and water (not too hot, or you will scald the yeast germs), and stir rapidly into a pulpy mass with a spoon. Cover this sponge closely and keep warm for an hour, then knead into loaves adding flour to make the proper consistency. Place in warm, well-greased pans, cover closely and leave till it is light. Bake in a steady moderate oven, and when done let all the hot steam escape. Wrap closely in damp towels and keep in closed earthen jars until it is wanted.

GREAT GRANDMA'S SALT RISIN BREAD

3 medium potatoes
3 tablespoons corn meal
1 teaspoon sugar
4 cups boiling water
Flour
2 cups lukewarm milk
1 cup water
⅛ teaspoon soda
2 teaspoons salt
2 tablespoons melted shortening

Peel and slice potatoes, add corn meal, sugar, salt and boiling water. Wrap the mixture in heavy cloth. Cover and allow to stand in a warm place overnight. Remove potatoes, add milk, water, soda, salt, and shortening. Add enough flour to make dough stiff enough to knead until smooth and elastic. Then form into loaves. Place in well greased pans, cover, and let rise until double in bulk. Bake in 400 degree oven until done. This makes 3 loaves.

Marry in red,
You'll wish yerself dead.

Marry in yeller,
You'll be 'shamed of yore feller.

Marry in black
You'll wish yerself back.

Marry in green,
You'll be 'shamed to be seen.

Marry in brown,
You'll live in town.

Marry in blue,
You'll always be true.

Marry in white,
You'll always do right.

Main Vittles

COUNTRY FRIED CHICKEN

What's fixed when th' preacher is comin' fer dinner?—fried chicken. What's good hot, cold, or two days old?—fried chicken. What's th' most poplar at famly reunions, church socials, or dinner on th' grounds?—fried chicken. So here's th' country way of fryin' it.

This recipe is for two chickens, and it can be adjusted to suit the amount. Cut chicken into pieces for frying and wash well. Roll in a mixture of: 2 cups flour, 4 teaspoons salt, and ¼ teaspoon pepper.

Put skillet on, put in about ½ inch of fat, and get it hot. Place chicken in and fry till brown, turning often. Then reduce heat, cover well and cook about 25 minutes till tender.

The leavings are mighty good to make white sop (white milk) gravy.

SMOTHERED CHICKEN—COUNTRY STYLE

Don't know 'bout most folks—but wuld ruther hev my chicken kilt fer cookin' by choppin' off his head as usual. Wal anyways, here goes:

Cut up chicken, salt, roll each piece in flour and place in roaster. Lay 4 or 5 slices of bacon, ½ medium onion (sliced), and celery leaves on top. Cover with water and bake three hours.

STUFFED ROAST BEEF

When I first heard Ma talk of this recipe, I thought she was talkin' 'bout th' time our old cow broke into th' corn crib—she shore was stuffed. This is a good recipe, tho.

This requires a piece of ribs which have been boned, so you will have to do the boning or get your butcher to do so. Prepare a nice turkey dressing. Unroll the beef; spread the dressing as thick as it will admit; roll it up, tie it firmly and roast as other roast beef. A joint of beef boned can be prepared the same way. This requires more gravy than a usual roast. Slice it around, not lengthwise.

It'n a rooster crows 'fore goin' to bed,
He's shore to git up with a wet head.

MUS-GO BEEF BALLS

Gotta explain up 'bout th' name "mus-go." Thet means anything you got left in th' ice-box thet you're too pore to throw 'way, an' to proud to set fer compny. Jest fancy it up, call it "mus-gos," an' then feed it to family or compny.

1 pound left-over beef (roast or steak)
2 cups fine rolled crackers or grated bread crumbs
Lemon and onion
Milk (or gravy)
2 eggs
Butter
Salt and pepper

Take the cold left-over beef, cut off all gristle or bone, and hash it fine. Combine with the crackers (or bread crumbs), milk (or gravy) to moisten, eggs. Season to taste with butter, salt and pepper; lemon and onion if you like. Let stand till it swells, and then make into patties or rolls. Brown in deep fat consisting of ½ butter.

"MISSISSIPPI" SAUSAGE

It shore goes agin my grain to have th' name of Mississippi on fine vittles like this. Got nothin' 'gainst Mississippi; but it shorely shuld have Ozark hooked to it.

Grind together:

4 pounds lean pork
3 tablespoons backbone fat
2 teaspoons ground black pepper
1 teaspoon salt
½ teaspoon cayenne pepper
4 tablespoons leaf sage

Package and refrigerate.

BACHELORS PIE

Durned if I ever seen a bachlor eat this good—most I've seen wuld strain a flock of layin' hens with all th' eggs they eat!

1½ cups cooked beef (cut up in hunks)
2 cups milk
4 tablespoons flour
⅓ chopped onion
¾ cup cooked carrot—diced
½ cup celery—cut up
½ chopped green pepper
Mashed potatoes
Seasonings

Combine onion, celery, beef, and pepper in big skillet with a little cooking fat in it. Brown slowly and stir constantly. When browned add the rest of the ingredients, stir till pretty hot again, and pour into a greased baking dish. Then on top spread some mashed potatoes. Bake at 390 degrees until brown.

A live snake put in a burrel of cider will keep it frum spoilin' an' keep it sweet.

COUNTRY FRIED STEAK

If you happen to git to th' general store on Saturday an' they got fresh beef on hand, this is a good way of fixin' it.

To each pound of round steak, use 1 teaspoon salt, ¼ cup flour, 1 tablespoon fat and ½ cup water.

Cut steak into pieces, salt and roll in flour, then brown in fat in large skillet. Add water, cover, and simmer until meat is tender.

The leavings in the skillet will make mighty good milk gravy for your hot biscuits.

MEAT LOAF

Mmmm! Talk 'bout sum fine vittles.

1 pound ground beef
¼ onion—finely chopped
1 cup cracker crumbs
1 cup milk
1 tablespoon melted butter
1 egg—slightly beaten
1 teaspoon salt
⅓ teaspoon pepper

Mix all ingredients together with the hands. Then again with the hands, form into loaf in pan, add any extra seasonings desired and bake at 350 degrees for about 1½ hours till done.

BEEF AND PORK LOAF

2 pounds ground beef
1 pound ground pork
2 cups bread crumbs
½ cup chopped onion
1 tablespoon salt
1 egg
1 cup milk
¼ teaspoon pepper
¼ cup tomato catsup

Mix all ingredients thoroughly in large bowl. Put in loaf pan, cover with mixture of ½ cup catsup and 2 tablespoons brown sugar and bake in moderate oven (350 degrees) one hour.

PIGS FEET

Be shore an' clean 'tween his toes—you jest can't tell whar a hawg's been.

Put pigs feet in cold water. Scrape and clean well. Place in a pot and cover with salted water. Boil till the meat will slip from the bone. Can then be eaten in several different ways —baked with something else or just eaten as is.

To cure chicken pox—after th' sun goes down, go to th' chicken house, lay down an' let a black hen fly over you.

MEAT STEW

This here stew is mighty fillin' an' will raise you a pack of healthy young'uns. Fer somethin' diffrunt, try it with hot biscuits an' apple sauce.

1½ pounds boneless beef stew meat
1 teaspoon salt
½ teaspoon paprika
¼ cup flour
2 tablespoons fat
2 cups water
3 tablespoons catsup
6 medium potatoes (peeled)
6 medium carrots (peeled)
4 medium onions

Cut meat into small pieces, roll in seasoned flour and brown in the fat in a heavy kettle. Make sure every piece is well browned for best flavor. Add 2 cups water and simmer in tightly covered kettle till meat is tender (about 2 hours).

Then add vegetables which have been cut into fairly large chunks, and continue cooking in covered kettle until vegetables are tender. Add 3 tablespoons catsup, salt to taste, and just a little flour to thicken if broth is too soupy. (Mix flour in cold water before adding.) Serve while steaming hot.

There shore ain't nothin' to top off a breakfast of steamin' hot cawfee, hot biscuits, eggs, steak, an' white milk gravy—lak a big stack of flapjacks. I'll tell you fer shore a breakfust like that'll stick to yore menfolks' ribs, an' they'll be able to last jest fine an' dandy till 'bout noon-time. Here's sum larrupin' flapjack recipes you all are jest welcome to.

OLD TIME BUCKWHEAT CAKES

1 package yeast
2 cups lukewarm water
1½ cups flour
¾ cup sweet milk
¼ teaspoon salt
1 cup buckwheat flour

Soak yeast in lukewarm water. Stir in flour (regular) and let set over night. Next morning add sweet milk, salt and buckwheat flour to make a thin batter. Fry on hot griddle and eat while hot. Good with white sugar syrup.

PAN CAKES

4 cups flour
3 cups milk
4 level teaspoons baking powder
1 teaspoon salt
2 eggs
4 tablespoons melted shortening

Combine ingredients in mixing bowl. Beat until light. Cook on hot griddle.

Th' sex of th' summer flock of chicks kin be fore-told by th' visitors on Easter day. If th' majority of th' guests are men, most of th' chicks will be roosters, but if there are more women, then you kin look fer a pullet flock.

SOURDOUGH PANCAKES

This recipe is mighty good fer thet woman who has truble gettin' her man to eat breakfast. And the younguns jest won't quit eatin' they are so good. Geanie Blair, Osage Beach, Mo., sez her family never tires of this one, and we thank her fer it.

This is a two-part receipe. Th' furst part is fer a "starter" an' th' second is fer th' actual pancakes.

Starter:
1 package yeast
1 teaspoon sugar
1 teaspoon salt
2 beaten eggs
2 cups lukewarm potato water
2 cups flour
3 tablespoons oil

Soften yeast in the warm potato water. Mix all ingredients well in earthenware bowl, and then set away in this bowl, loosely covered, to ferment. The batch will take 48 hours to ferment. After this period pour starter into jar with lid, and keep in the refrigerator to be used as needed.

PANCAKES:

These pancakes *must* be mixed the night before they are cooked, so if you get a yen for some sourdough pancakes—*don't forget* — mix the following the night before:

2 cups "starter"
2 cups lukewarm water
2½ cups flour
1 tablespoon sugar

Cover and set in warm place overnight. In the morning, take out 2 cups of the mix and replace that taken out of the "starter." To the remainder add:

¼ cup evaporated milk
½ teaspoon salt
1 teaspoon soda
2 teaspoons sugar
3 T. oil
2 eggs

After mixing well, let stand for few minutes— then cook on hot griddle. (For waffles—add 2 extra tablespoons oil.)

WHIPPED BUTTERS

Want somethin' to really set yore pancakes an' waffles off an' make them larrupin'? Below is sum whipped butters you'll like.

HONEY-BUTTER WHIP

Combine and cream together ¼ pound butter and ½ cup honey. Add ½ cup whipping cream. Whip till fluffy.

BUTTER WHIP

Combine 1 pound butter and 1 cup skim milk. Whip until fluffy.

MAPLE-BUTTER WHIP

Combine½ cup butter and ¼ cup maple syrup. Whip till fluffy.

Wild Game

WILD GOOSE

Now I know thet sum of you people don't git much chance to go goose huntin'—but keep this recipe handy—cause you kin't ever tell when one might be flyin' low an git hung up in yore television antinnia.

Clean and pick goose well—do not skin. Lay the giblets to one side to use in the stuffing. Prepare stuffing as follows:

2½ quarts stale bread (broken up)
Goose giblets
1 large onion (chopped fine)
2 Jonathan apples (diced)
Salt & pepper
Sage
Garlic

Boil giblets till tender, remove skin, and chop fine. Combine with bread, onions, apple. Mix well and add salt and pepper, sage, garlic, and other seasonings to taste. Moisten and stuff goose. Place goose in roasting pan and spread with about 2 tablespoons of butter, and then sprinkle with a little flour. Roast in 350 degree oven until done, which will take about 15 to 20 minutes per pound. Baste often.

WILD DUCK

(For 2 ducks)

Now if you kinda git a yen fer wild duck an' go huntin' them, an' happen to be in sum farmer's yard—don't think a duck is wild jest cause he starts runnin' frum you. You'll be more likely to git a wild'en if you shoot him aflyin'. Then fix it like this:

5 Jonathan apples
Bacon strips
Ducks (2 Mallards)
1 cup raisins
Salt and pepper
Spices

Season ducks with salt and pepper inside and out. Don't peel apple, quarter them, and place some apples and some raisins in each duck. Place ducks in roasting pan and put the rest of the apples and raisins around them. Add the spices which you favor. Place bacon strips on each duck. Pour about 1-½ cups of water into the pan. Bake at 350 degrees until tender. Add more water if needed.

Assafetida worn 'round th' neck in th' winter will keep away disease. (Probly 'cause th' smell is so strong no germ will go near it.)

APPLE STUFFING

(For 1 duck)

3 cups bread crumbs (stale)
1 Jonathan apple, diced
1 onion, chopped fine
3 tablespoons melted butter
1 teaspoon salt
½ cup raisins

Combine the ingredients with enough water to moisten. Stuff duck and arrange the surplus around the duck in the pan.

CORN MEAL STUFFING

Put 3 cups chicken broth in pan and heat till boiling. Add ⅔ cup of corn meal slowly while stirring. Cook for about 10 minutes and then add 2-½ cups bread crumbs, 1 well beaten egg, ⅔ cup chopped celery, and 2 small onions chopped fine. Then add salt, pepper, sage and other seasonings to taste. Mix well.

QUAIL

Quail hunter in yore family? Kin he hit the broad side of a barn with a load of bird shot? If so, this an' th' followin' recipes fer quail might cum in handy.

Take a roasting pan, butter it liberally ,and melt the butter. Season the quail with salt and pepper, and any other seasonings desired, and place in the pan; cover them with melted butter. Lay strips of bacon on each bird. Place in hot oven (475 degrees) and bake for amout 15 minutes. Reduce to moderate heat (350) and bake until done. During the baking, be sure to baste often with the juices and butter. Can be served with gravy made from the juices or in any other way desired.

QUAIL PIE

Make a rich biscuit dough, using milk or cream for mixing. Roll thin, spread with butter, fold, and roll again. Line a baking pan with the dough. Split dressed quail down the back, lay them in the pan, sprinkle with salt and pepper, and spread each bird with butter. Add boiling water—about ⅔ cup to each bird. Cover with crust, make some small slits to let out steam, and bake in medium oven until done.

FRIED QUAIL

Cut up quail as desired. (It is usually best to have three pieces—breast and two legs.) Season with salt and pepper and roll pieces in flour. Place in hot deep fat and brown quickly on both sides. Turn down heat and cover pan; let cook slowly until tender. Make gravy right in the same skillet using residue left from frying.

If th' thumb itches, you'll have comp'ny.

VENISON ROAST

(Oven)

Yore man been havin' purty good luck ahuntin' an' got sum deer meat ahangin' in th' smoke house? In this here recipe an' th' one followin' is sum mighty fine ways of fixin' deer meat.

Use vinegar water and wash meat very well more than once. Salt well and spice with garlic and other spices if desired. Brown roast on top of stove in bacon grease. Place in roasting pan and pour about 1-½ cups of water in the bottom. Place some thick slices of pork on top. Add onions if desired. Bake for about 3 hours at 325 degrees.

VENISON ROAST

Slab of venison (about 2 inches thick)
4 teaspoons bacon fat
¼ teaspoon pepper
1 tablespoon celery (chopped)
½ cup flour
½ teaspoon salt
1 tablespoon onion (chopped)
2 cups water (boiling)

Lay venison on board and pound flour into it. Then melt fat in very large frying pan, and brown roast in it. Add all of the seasoning and ½ of the water. Cover and let simmer for 55 minutes; pour in rest of water and simmer till done to taste.

CREAMED SOUR RABBIT

Now ain't thet somethin'! Never did know rabbits was like people—sweet ones an' sour ones. All I gotta do now is learn how to tell th' differunce. Anyways—here's how to fix em:

Cut rabbit in small pieces and soak overnight in a solution of 1 cup vinegar and ½ cup of water. Next morning cook rabbit in the vinegar solution until done and thicken the broth with a little flour. Salt and pepper to taste and serve hot. Good with biscuits.

FRIED RABBIT

1 cup flour
1 teaspoon salt
Pepper to taste
Cooking fat
1 diced onion
Juice of ¼ lemon

Cut rabbit up in pieces desired. Roll pieces in mixture of flour, salt, and pepper. Brown the rabbit in at least 4 tablespoons cooking fat, and then add diced onions and lemon juice. Cover and cook until done.

If, on Ground Hog's Day, th' ground hog cums out of his winter sleep and can't see his shadow on 'count of it being cloudy, he stays out an' spring is near. But if th' sun is shinin' an' he sees his shadow an' returns to his hole, thar will be 'nother six weeks of winter.

ASSAY ON COONS AND POSSUMS

Don't suppose you city folks have an awful lot of luck in huntin' coons an' 'possums. I've been passin' by an' seen them strips of timber, (thet you'ens call "parks"), in yore cities — an' it shore looks to me like th' huntin' wuld be awful sparse. But when you do have sum luck, try th' followin' recipes fer coon an' 'possum.

HOW TO COOK COON

Cut up, boil in water with a little salt until tender. Place in shallow pan, sprinkle with a little sage, add one cup broth. Pre-cook about 5 medium size sweet potatoes, cut in half, and place around coon. Bake in hot oven for 20 minutes.

OLD FASHIONED COON

Put one coon in salt and soda water and let stand over night. Take out of water next morning and wash two times and put in kettle and boil until tender. Put in a bread pan and put pepper and sage on it and bake. Serve with sweet potatos.

COON AND DRESSING

Cut coon into small pieces and salt to taste. Cook in the inset pan of the pressure cooker for about an hour at 15 pounds pressure. Cook longer if it is an old and tough coon. When coon is tender, arrange pieces in a baking dish and cover with dressing made as follows:

Moisten 8 to 10 slices of dry bread with the juice cooked from the coon and add 2 eggs, 2 tablespoons sage, ½ teaspoon ground cloves, and 1 tablespoon salt. Bake in oven at 350 degrees until the dressing is browned. This assures a tender, tasty coon without being too fat and greasy. Also good for possum.

POSSUM

It jest stands to reason thet if you're jest newly hitched, you might not know th' best way to fix 'possum—(sum mothers fail to teach their young'uns th' important things). So if you wants to weasel yore way into yore man's heart—spring this recipe on him.

Take a possum and parboil until tender. Take out of water and put in bread pan, then pepper to taste. Take three large sweet potatoes and boil until tender. Lay these around possum in bread pan, put in oven and bake until brown. Serve warm.

If you keep a mule shoe in th' stove oven it will keep hawks away frum th' chickens.

POSSUM AND CHESTNUTS

Skin possum, remove glands and entrails. Scrape clean and scald in boiling water. Rub inside and out with salt and pepper and set in cool place. Stuff with chestnuts, apple sauce, and bread crumbs in equal proportions. Cover with slices of sweet potato, one cup boiling water, one-half cup lemon juice. Bake in butter and baste often until tender.

GROUND HOG

I know you jest kin't resist ground hawg meat an' you're always on th' look-out fer one—but if you see one on February 2nd pleeze leave him be. After all—that's Ground Hawg Day—thets his day!

When ground hog is dressed be sure to remove the kernel from under the front legs to keep from making it taste. Cut up and salt to taste. Roll in flour, put in hot fat, and fry until brown. Then put in inset pans in pressure cooker with ½ inch water in bottom of cooker. Cook for 70 minutes with 15 pounds pressure. Possum can be cooked the same way with good results.

STEWED TERRAPIN (Using four terrapins)

Ever been drivin' 'long an' seen a terripin acrossin' th' road, an' thought—"My, don't he look like he'd be good eatin'—I wish I knew how ter fix him fer supper. Wal, here are sum recipes that'll answer yore problem.

The terrapins must be alive. Plunge the terrapins alive into boiling water, and let them remain until the sides and lower shell begin to crack—this will take less than an hour; then remove them and let them get cold. Take off the shell and outer skin, being careful to save all the blood possible in opening them.

If there are eggs in them put them aside in a dish; take all the inside out, and be very careful not to break the gall, which must be immediately removed or it will make the rest bitter. It lies within the liver. Then cut up the liver and all the rest of the terrapin into small pieces, adding the blood and juice that have flowed out in cutting up. Add ½ pint of water and sprinkle a little flour over them as you place them in the stewpan.

Let them stew slowly for ten minutes, adding salt, black and cayenne pepper, and a very small blade of mace. Then add a gill of the best brandy and ½ pint of the very best sherry wine; then let simmer over a slow fire very gently.

In about ten minutes or so, before you are ready to dish them, add half a pint of rich cream, and ½ pound of sweet butter, with flour to prevent boiling. Two or three minutes before taking them off the fire, peel the eggs carefully and throw them in whole. If there should be no eggs use the yolks of hen eggs—hard boiled. Serve warm.

WHITE STEW OF TERRAPIN

I shore know one thing, if'n I had to cook thet tarepin it wuldn't be the stew thet was white—it wuld be me.

Cut off heads and soak in cold water to draw out blood. Scald terrapins to loosen skin and nails. Cover with water and boil with a small onion chopped fine, parsley, and thyme. When done the shell will come loose easily. Remove meat, including liver and any eggs, chop fine, and return to the pot. Rub 1 tablespoon flour into butter the size of a hen's egg; stir into stock, adding salt and red pepper to taste. Just before serving add a coffee-cup full of sweet cream, and a bit of wine if desired.

SNAPPIN' TURTLE

If you should be sittin' on th' crick bank, with yore feet adanglin' in th' water, an' a big snappin' turtle grabs you by th' toe—fer goodness sake, hang on to him, 'cause he's th' main ingredient in these here recipes.

Success of preparing turtle to eat depends a great deal on proper dressing. To dress a snapping turtle, scrub all mud and dirt from him, and then cut off head and toes. With a spike nail, secure turtle to a large plank or slab, breast up, by piercing center of the breast bone.

With a sharp knife cut skin loose from shell around one front leg, then the other, separating in two pieces at the neck. Then pull the skin off one leg, then the other. This can be done more easily with two persons working together, one at each end pulling against each other. Start with the right front leg and left hind leg, then grasp both legs and neck in one hand and insert the point of a stout knife at base of neck bone and giving a twist until the legs and neck come loose. Use same procedure on hind legs and tail. Remove breast bone, spike, and entrails.

Then with a sharp hatchet or clever chop along tenderloin on each side, then trim top shell loose. Trim all of water fat from meat and discard. Rinse and meat is ready to use in any of the following recipes.

TURTLE SOUP OR STEW

A delicious soup can be prepared the same as with a choice piece of beef or pork. A delicious stew can be made the same by adding the desired vegetables.

FRIED TURTLE

To fry turtle it is advised to parboil or cook in pressure cooker until tender first. Then roll in flour or meal and seasonings. Fry in deep fat.

FROG LEGS

Ever have th' fun of goin' frog huntin'? It don't take much 'quipment, jest a five cell flashlight an' mighty quick hands. You hunt 'em at night, 'long th' waters edge, an' kin locate them, o' course, by their hollerin'. You have to spot them with th' flashlight, keep it in their eyes, stalk slowly to'ard them, an' then when you're close 'nough — ketch them as quick as lightnin' with yore free hand right 'hind th' front legs. You then jest toss him 'live into a tow-sack an' tie th' openin', then go after sum more. Oh, by th' way, remember to keep yore mouth closed, those bugs shore do swarm 'round a light at night.

Skin the froglegs, wash, and cut off feet. Soak at least one hour in salt water. Lightly beat egg. Season legs with salt and pepper. Dip in cornmeal (or bread crumbs), then in egg and again in cornmeal. Fry in deep hot fat. Drain fat before serving.

HUSH PUPPIES

Jest the thing fer eatin' with fried fish frum Mary von Gremp, Camdenton, Mo.

2 cups corn meal
½ cup water
1½ cups milk
2 teaspoons baking powder
1 teaspoon salt
1 med. onion diced

Mix all ingredients and drop by teaspoonfuls into very hot deep fat. Fry until golden brown.

CATFISH SOUP

Been noodlin' an' got yerself a big mess of catfish? Here's a couple of diffrunt ways of fixin' it.

2 to 3 pounds catfish, cut up
2 quarts cold water
1 sliced onion
1 chopped celery stalk
Salt and pepper
Herbs (bay leaf, parsley, thyme)
1 cup milk
2 tablespoons butter or fat

Place all ingredients into stew pan and put on slow fire. Stir occasionally and cook until fish is ready to fall to pieces. Serve hot.

OZARK CATFISH BALLS

Bake or steam catfish. (Modern method is to cook in a pressure cooker.) Remove fish from bones and flake. To every 2 cups flaked fish add 2 cups mashed potatoes, 1 egg, salt and pepper to taste. Shape in balls and fry in deep fat.

PAN FRIED FISH

Lawsey! Thars jest nothin' better th'n fresh caught fish. Pa was always real good, after spendin' all day catchin' th' fish, to hurry them home so's I culd git them scaled an' cleaned real soon fer his supper. He shore is nice thataway.

Scale and clean fish well, and wash very good in cold water. If small, fry them as is. If large, cross-slit them along side so they will cook better. Salt them and then roll in flour and meal mixed equally. Fry in ½ to 1 inch of hot fat. Turn and brown on both sides. Serve hot.

HOW TO FIX BONY FISH

I've tried this recipe an' there's one durn truble with it. Thet pressure cookin' softens them bones an' they ain't a bit good fer pickin' yore teeth with.

After fish is dressed, carve cross-wise with a sharp knife. Salt to taste and roll in flour and corn meal mixed equally. Put in hot fat and fry until brown. Put in inset pans and set in pressure cooker with one-half inch of water in bottom of cooker. Cook for 45 minutes with 15 pounds pressure. Fish cooked this way is good warmed over in hot fat in open skillet.

BAKED CARP

Choose fresh clear, cold water carp and skin the same as catfish. Cut up as if to fry. Choose size of roaster to suit amount of fish, then put in a layer of fish rolled in flour with salt and pepper. Then add a layer of bacon strips, then another layer of fish, etc., topping with a layer of smoked bacon strips. Bake and serve warm.

OZARK CARP

Sum smart-alecky city feller give me this recipe. I've tried it an' don't hanker fer it, but Pa said it was th' best he had ever et.

Use one 12 inch pine board cleaned well. Butter the board all over. Clean carp and place on board. Add salt, pepper, bay leaf, parsley, and thyme to taste. Bake in moderate oven (350 degrees) for one hour. When done to a golden brown remove from oven. Carefully remove carp from board, then throw carp away and eat board.

It's a sin to burn sassfras wood. If you do, th' devil will sit astraddle of th' roof of th' house.

Boils an' other sech "risin's" are caused by impure blood. You shuld eat sech things as sorghum molasses, raisins, an' onions to help this ailment.

Side Vittles

BAKIN' TATERS TWICE

If yore man is tard of regular baked taters, wake him up with these.

Bake potatoes as usual once. Cut open, but do not part halves. Scoop out middle, add butter and milk to it and whip. Before finished whipping, add seasonings desired. Pile it back in shells, place favorite cheese on top, and bake till golden brown. Garnish top as desired and serve.

TATER PUFFS

2 cups mashed potatoes
2 tablespoons butter
Salt and pepper
2 eggs beaten separate
½ cup cream

Combine and work all ingredients together. Form into the size of balls desired. Bake in oven till brown or fry in deep fat.

POTATO SOUP

Want somethin' to go real fine with cornbread? Try sum of this hot 'tater soup.

Use one dozen potatoes. Peel thinly, slice; and boil till tender to a fork. Add finely-slivered celery tops, parsley and onion (to taste) to the drained potatoes. Add 2 quarts sweet milk and bring to a boil. Season to taste with freshly ground pepper, and some salt.

TATER CAKES OR BALLS

1 quart mashed potatoes (hot)
½ cup hot milk
Whites of 2 eggs
2 heaping tablespoons butter
1 teaspoon salt
Yolks of 2 eggs

To 1 quart of hot mashed potatoes, add hot milk, butter, salt and beat well. Beat the egg whites stiff and stir in. Form into patties or balls, roll in the egg yolks and then in cracker crumbs. Fry in deep hot fat.

A hard frost will cum 'bout two months after th' locusts start to holler.

Skunk oil, rendered frum th' fat of skunks, is good fur th' croup.

Warts are caused by handlin' toads.

SKILLET TATERS

Peel and dice about 5 potatoes, and place in skillet with ¼ cup butter. Chop coarsely about 1-½ to 2 cups onions and dump in with the potatoes. Then add 2 tablespoons minced parsley, 2 tablespoons minced green pepper, and salt and pepper to taste. Fry till brown while stirring once in a while. Serve hot.

PIG'S TAIL TATERS

I'll shore say one thing fer us here in th' Ozarks—we shore figger out sum fancy soundin' names fer our vittles!

Take the number of potatoes desired and peel. Then with potato parer, cut in long very thin strips. Soak strips in cold water for at least 1 hour. Dry gently with towels, trying not to break them. Fry in deep hot fat and drain on paper towels.

SWEET TATERS 'N BLACK WALNUTS

This is a recipe thet's good to set with most anything on th' table. They say it's good with 'possum. Course I personaly think anything wuld be a improvement on 'possum. (Jest kiddin').

6 large sweet potatoes
1 cup hot milk
3 tablespoons butter
2 tablespoons melted butter
½ cup sugar
½ cup black walnuts
Pinch of salt

Peel sweet potatoes, boil and mash. Add hot milk, sugar, and 3 tablespoons butter. Then add black walnuts and a pinch of salt. Place in greased baking dish, pour 2 tablespoons melted butter over top. Bake 20-30 minutes in moderate oven.

STUFFED PEPPERS

6 green peppers
2 cups chopped chicken or veal
3 tablespoons butter
⅔ cup buttered crumbs
3 tablespoons flour
½ teaspoon salt
1½ cup milk or cream
Onion juice

Cut top from the peppers; remove carefully all the seeds and tongue. Cut thin slices from the bottoms so the peppers will stand. Melt the butter, add the flour and seasoning, then the milk and onion juice; add the meat and fill the peppers with the mixture. Cover with crumbs made by stirring ⅔ cup bread crumbs into ⅔ tablespoon of melted butter. Place the peppers in a baking pan and cover the bottom with boiling water. Bake in a moderate oven for 30 minutes.

A dirty sock worn 'round th' neck on goin' to bed will cure a sore throat.

CORN ON TH' COB

There's jest not much kin be said fer th' cookin' of corn on th' cob. You pick out a pot th' size to hold yore corn, an' put th' shucked corn in it. You then fill up to cover corn with unsalted water, an' boil till tender.

Now there's lots kin be said fer th' eatin' of corn on th' cob. Lots of people jest don't know how to 'preciate good corn. You even see sum people who take good roastin' ears an' cut th' corn off to eat just like thet you git in a can.

Now sum people like sweet corn, an' then there's those rather have field corn; as far as I'm concerned, you kin fill my plate with any of it. Th' cookin' of corn is only as good as th' pickin'. If you pick corn too early or too late, it jest ain't fit to eat. Th' best test in pickin' is by usin' th' thumb nail. If you press yore thumb nail 'gainst a kernel on thet ear an' she squirts you right in the eye with her milky juice, thet corn is prime to be cooked and eat.

There's only one way to eat corn on th' cob, and thets jest to fly in an' get yore hands an' mouth plumb greasy. Take a ear of corn (only one ear at a time, pleeze) an' put a tolable 'mount of butter all over it, an' then salt to suit yore taste.—then tear into thet corn like a squirrel into a hick'ry nut, with both yore hands an' yore teeth. In eatin' corn, its expected to have sum lip smackin' an' the use of th' tongue to lick th' surplus butter off th' mouth an' fingers. Don't serve corn on th' cob with too much else, or there'll be sum wasted food. They jest can't resist thet corn!

SWEET CORN DISH (OR PUDDING)

12 ears corn
1 tablespoons sugar
1 quart rich milk
Salt
2 tablespoons flour
1 tablespoon butter
3 eggs

Grate the corn and mix it in the milk, rubbing well to get hulls free. Then rub through a fine seive to get rid of hulls. Work the flour and butter to a cream, then beat in the sugar and well-beaten yolks. Then add the beaten whites, add all to the corn and milk mixture, with salt to taste. Bake. Eat as side dish or with cream and sugar as pudding.

SWEET CORN GRIDDLE CAKES

1 pint grated corn
1 cup flour
1 tablespoon melted butter
4 eggs
1 teaspoon salt
1 teaspoon baking powder
Milk

Combine corn, flour, melted butter, eggs, salt, and baking powder with enough milk to make a batter of the right consistency. Cook on hot griddle.

GREENS

Us hill people really like our greens. You show an Ozarkian a table saggin' under th' weight of hawg meat, boiled taters, cornbread, black coffee—an' topped with a big mess of greens —an' it shore won't take no second invite to git him to set an' eat. Th' greens are shore easy on th' pocketbook, too. They're free fer th' pickin' in th' springtime.

Sum of th' kinds thet are larrupin' are: poke, dock, lambs quarter, square weed, sheeps sorrel, dandelion, mustard, turnip, an' beet. You kin pick th' mix you like—sum people think th' more kinds, th' better.

To fix greens, cut off tough stems an' buds, an' wash well. Then you jest fix them as you wuld spinach—seasoned with bacon an' a little salt to yore taste. Serve with a cruet of vinegar settin' handy.

CORN MEAL MUSH

Yep, mush shore brings back memries. When we was young'uns, we had mush fer breakfast, an' what we didn't eat cum right back th' next meal as fried mush. Ma jest didn't leave anything fer th' hawgs.

Put two quarts of water into a clean dinner pot or stew pan, cover it and let it become boiling hot over the fire; then add a tablespoon of salt, take off the light scum from the top. Using sweet, yellow or white corn meal; take a handful of the meal with the left hand and a pudding stick in the right; then with the stick, stir the water around and by degrees let fall the meal. When one handful is exhausted, refill it: continue to stir and add meal until it is as thick as you can stir easily. When it is sufficiently cooked, which will be in about ½ hour, it will bubble or puff up. Now turn into a deep basin. This is eaten cold or hot, with milk, or with butter and syrup or sugar, or with meat and gravy, the same as potatoes or rice.

BAKED APPLES

Use any good baking apple. Cut in half and core, but do not peel. Place in deep baking pan or dish. Pour some water around apples. Put on each apple: 2 tablespoons of brown sugar and 1 teaspoon of butter. Bake at 360 degrees until done and tender. Baste once in a while.

FRIED CUCUMBERS

Pare cucumbers and cut length-wise in very thick slices; wipe them dry with a cloth; sprinkle with salt and pepper, and dredge with flour. Fry in pan greased with bout a tablespoon each of lard and butter. Brown both sides and serve warm.

Horsehairs left in water will turn into hair snakes.

Puddin's an' Pies

BLACKBERRY PUDDIN'

Sounds kind'a good, dont it? Try it, it's real good.

2 cups sugar
2 cups flour, sifted
⅓ cup butter
2 cups boiling water
1 teaspoon salt
2 teaspoons baking powder
1 cup milk
2 cups blackberries

Cream 1 cup sugar and the butter together. Add the flour, baking powder, salt, milk and mix well. Then pour blackberries on top, and then pour 1 cup sugar and the 2 cups of boiling water. Bake in moderate oven 350 degrees, until top is golden brown. Will take about 50 minutes.

CHOCOLATE BREAD PUDDIN'

We shore liked bread puddin', but had an' awful lot of trouble gettin' stale bread crumbs. We was always so durned hongry—we didn't leave much bread to git stale.

1 cup stale bread crumbs
2 cups hot milk
1 ounce chocolate
½ teaspoon vanilla
⅓ cup sugar
1 egg
⅛ teaspoon salt

Soak bread in milk 30 minutes; melt chocolate in saucepan placed over hot water, add ½ the sugar and enough milk taken from bread and milk to make of the consistency to pour; add to mixture with remaining sugar, eggs slightly beaten, salt, and vanilla. Turn into a buttered dish and bake ¾ hour in a moderate oven. Serve either hot or cold with cream.

GREEN CORN PUDDIN'

Got sum corn yuh picked too quick? Don't bawl over spilt milk, jest use it up in this recipe.

Take 12 ears of green corn; scrape the substance out with a spoon. Add yolks and whites, beaten separately, of 4 large eggs, 1 teaspoon sugar, the same of flour rubbed into a tablespoon of butter, salt and pepper (to taste), and a pint of milk. Bake 45 minutes at 325 degrees.

Don't sleep in th' moonlight. This may cause yuh to go crazy.

PERSIMMON PUDDIN'

Th' possums is shore gonna be mad—us tellin' all you folks how to use up their favorite food—persimmons.

1 pint buttermilk
1 pint (heaping) ripe persimmons
1 cup sugar
1 egg
1 tablespoon butter
½ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon cloves
½ teaspoon allspice
1 teaspoon cinnamon
Flour

Mix buttermilk with ripe persimmons. Press through sieve or colander. Then add sugar, egg, butter, baking powder, baking soda, cloves, allspice, and cinnamon. Add enough flour to make stiff, but not as stiff as cake dough. Bake in a moderate over (350 degrees) until done. If the pudding falls a little, this is so much the better, and if it seems soggy—that also makes it better. When you are ready to serve cut in squares and top with whipped cream or sugar and cream.

PERSIMMON PUDDIN' #2

1½ cups persimmon pulp
1½ cups sugar
½ teaspoon salt
1½ cups buttermilk
1¼ cups flour

Rub persimmons through a colander. Then stir all ingredients together. Grease a pan with butter. Bake in a moderate oven. When a knife blade comes out clean remove from oven This pudding will fall when taken from oven.

INDIAN PUDDIN'

Don't know where this puddin' got its name, because it shore don't call fer no Indians in th' recipe.

6 tablespoons corn meal
1 quart milk
½ pint cold water
½ cup suet chopped
2 level teaspoons salt
3 tablespoons brown sugar
1 cup molasses
1 level teaspoon soda
1 tablespoon ginger
½ teaspoon cinnamon
⅓ teaspoon nutmeg
4 eggs

Put the milk on to boil, wet the corn meal with the cold water, and as soon as it boils stir in the corn meal, salt and suet, boil fifteen minues, stirring all the time. Chop the suet very fine, taking all the skin off. Take it off of the fire, put in ½ cup of cold milk, the sugar, molasses—stir the soda into the molasses—add the spices, beat the yolks well and beat in last the stiff beaten whites. Butter a two-quart pan and bake immediately for over one hour. When done there will be whey in the center. Let cool a little and serve with cream.

CORN MEAL PUDDIN'

1 pint sorghum molasses
1 pint milk
4 eggs
1 cup beef suet chopped fine (or ½ cup butter)
1 teaspoon pulverized cinnamon
1 teaspoon nutmeg
1 teaspoon baking soda
1 teaspoon salt
Corn meal

Warm sorghum molasses and milk, stir well together. Beat eggs and stir gradually into molasses and milk; add beef suet (or butter), and corn meal sufficient to make a thick batter. Add cinnamon, nutmeg, soda, and salt. Stir all together thoroughly. Dip a cloth into boiling water, shake, flour a little, and turn in the mixture. Tie up, (leaving room for the pudding to swell) and boil three hours. Serve hot with sauce made of drawn butter, wine, and nutmeg.

OZARK APPLE PUDDIN'

Now here's a real lip-smakin' puddin' frum Wilma Davis—Osage Beach, Mo.

1 egg
¾ cup sugar
2 tablespoons flour
1¼ teaspoons baking powder
⅛ teaspoon salt
1 cup chopped nuts
½ cup chopped apples
1 teaspoon vanilla

Beat egg and sugar together until smooth, combine flour, baking powder, salt—stir into egg mixture. Add nuts, apples, and vanilla. Bake in a greased pie pan in moderate over (325 degrees) for 30 minutes. Serve with whipped cream or ice cream.

ABE LINCOLN PIE

Don't know if Abe really et this pie er not, but if I wuz guessin' I wud say he didn't—if he had, as good as it is—he wud have been as fat as a butterball. Anyway, credit fer this one goes to Wilma Davis—Osage Beach, Mo.

Custard Mixture: 1 cup sugar, 1 cup milk, 3 egg yolks (well beaten), and a pinch of salt. Gradually add milk to the egg yolks, beating until well blended, then add sugar and salt. Cook this in a double boiler or in a sauce pan over low heat (stir constantly) until thickened, 5 to 10 minutes. Meanwhile dissolve one envelope of gelatin in ¼ cup of cold water. Add this and 1 teaspoon vanilla to the hot custard and blend well. Let cool. When cold, add 3 well beaten egg whites and again mix well. Whip 1 pint sweet cream (thick) and fold into the custard and egg white mixture. Place in baked graham cracker crust and top with grated bittersweet chocolate. Place in refrigerator and let set from 5 to 6 hours. (makes 2 pies).

MINCE MEAT

Can't you jest remember th' smell floatin' thru th' house when Ma was makin' mince meat? Still kinda makes my mouth water, jest thinkin' of it.

Boil and chop fine: 3 pounds of beef tongue or venison tongue. Add: 4 pounds suet, also chopped fine.

Then add:
4 pounds brown sugar
4 pounds raisins
3 pounds currants
4 pounds apples, chopped fine
1 pound finely sliced citron
1 tablespoon each of mace, cloves, and cinnamon
2 nutmegs (coarsely ground)

Mix with enough brandy to wet well. Keep moist and it will "keep" all winter.

MA'S PUNKIN PIE

You'll notice thet canned punkin is used in this recipe—thets fer them people whose punkin crop was porely this year. This is a real good pie, an' we thank Vira Roofener—Camdenton, Mo. fer th' recipe.

3 tablespoons flour
½ teaspoon cinnamon
½ teaspoon nutmeg
2 cups canned pumpkin
1 cup condensed milk
2 eggs
¾ cup sugar
½ teaspoon salt

Separate eggs and combine yolks with all other ingredients in iron skillet. Cook over moderate heat until thickened; set off to cool. Beat the egg whites to stiff peaks, and then fold into the batch after it has cooled to a lukewarm temperature. Pour into baked pie shell. Serve with whipped cream or plain.

SORGHUM MOLASSES PIE

Don't want to do no braggin', but we make th' best sorghum 'lasses there is right here in the Ozarks. We got jest the right kind of pore, worthless, wore out ground it takes to grow it.

2 cups molasses
1 cup sugar
3 eggs
1 tablespoon melted butter
Juice of 1 lemon
Pinch of nutmeg

Combine all ingredients in mixing bowl and beat well. Pour into pastry and bake in moderate oven until done.

When visitin' be shore to leave yore friends house by th' same door you entered, or you'll have a quarrel with them.

If th' second toe of a woman is longer than her large toe, she'll henpeck her husband.

SORGHUM MOLASSES CRUMB PIE

Don't know if you know it, but sorghum is mighty good fer you—got lots of iron an' vitamins. So eat up, 'specially if hits sorghum 'lasses made here in th' Ozarks.

CRUMBS: Combine ¾ cup flour, 2 tablespoons butter, ½ teaspoon cinnamon, ⅛ teaspoon each of: nutmeg, ginger, cloves, and ½ cup sugar. Work together.

LIQUID: Beat together ½ cup molasses, 1 egg yolk, ½ teaspoon baking soda dissolved in ¾ cup boiling water, and pinch of salt.

Line pan with rich pastry and make alternate layers of crumbs and liquid. Top with crumbs. Bake in moderate oven.

VINEGAR PIE

Sum people, cause of th' name "vinegar pie," might think this here pie was specially fer people thet are sour-pusses, or to be give to people you don't like—but thet ain't so, this is a real tasty pie.

1 cup sugar
2 eggs
2 tablespoons vinegar
2 tablespoons flour (or corn starch)
1 cup water
Small lump butter or margarine
½ teaspoon lemon extract

Combine sugar, eggs, vinegar, flour (or corn starch), and water in double boiler and cook until thick and smooth, stirring occasionally. Just before removing from heat stir in small lump of butter and some lemon extract. Pour into baked pie shell. If desired, the pie may be topped with frosting or whipped cream.

GREEN APPLE PIE

Used to git a stomach-ache frum eatin' a few green apples —now I git one frum eatin' too much of this green apple pie— it's plumb good. This recipe cums frum Goldie Duby—Camdenton, Mo.

Any chance you have to get some green apples, try this recipe. I think you will enjoy it.

4 cups green apples (peeled and sliced)
1 cup sugar
½ teaspoon cinnamon
¼ teaspoon nutmeg
Lemon juice — few drops
Butter

Place peeled and sliced green apples in unbaked pie shell. Add sugar, nutmeg, a few drops of lemon juice, and a few dabs of butter. Place unbaked top crust on and bake in moderate oven.

Thunder sours milk an' kills th' chickens in sittin' eggs.

OLD FASHIONED CUSTARD PIE

Custard pies are real quick an' easy to make, an' this one is real tasty. Thanks to Vira Roofener—Camdenton, Mo., fer this one.

3 large eggs
½ cup sugar
½ teaspoon salt
½ teaspoon nutmeg
2⅔ cups milk
Unbaked pie shell

Beat eggs slightly—then add sugar, salt, nutmeg, and milk. Beat well together and pour into unbaked pie shell, then bake 40 minutes in moderate oven. Sprinkle with fresh ground nutmeg.

PEANUT BUTTER PIE

Now ain't thet somethin'! You do hear of everythin'! No tellin' whut they'll be usin' thet sandwich spread fer next. Credit fer this one goes to Wilma Davis—Osage Beach, Mo.

1 cup corn syrup
1 cup sugar
½ teaspoon vanilla
3 eggs, slightly beaten
⅓ cup creamy peanut butter
Unbaked pie shell

Blend filling ingredients. Pour into unbaked pie shell. Bake at 400 degrees for 15 minutes. Reduce heat to 350 and bake 30-35 minutes longer. Filling should appear slightly less set in center than around edge.

ELDERBERRY PIE

Try this here pie—it's so durn good, it might make you switch frum thet elderberry wine an' keep you frum raisin' so much cain. It's larrupin'.

2 cups sugar
1 pint berries
1 pint water
3 tablespoons flour
Juice of ½ lemon
¼ teaspoon cinnamon
Dash salt
Unbaked pastry for 2 crust pie

Combine in bowl the berries, lemon juice, and water. Then add: sugar, salt, flour, and cinnamon and mix well. Pour into rich unbaked pie shell and place unbaked crust on top. Bake about 425 degrees for about 35 minutes.

FRIED APPLE PIES

Jest top off a batch of vittles with these fried apple pies, an' yore menfolk will think you shore are somethin' special!

Make a nice rich pastry dough. Cut in 5 or 6 inch squares. Place some cooked apples in and fold over. Moisten edges to make them stick together. Fry in deep fat at about 370 degress until done. They will be puffed and brown when done. Drain on paper towels to get rid of grease.

RHUBARB PIE

'Nough rain in yore part of th' country to have a good rhubarb crop this year? Here's a recipe fer you to try with part of yore crop.

Rhubarb
Nutmeg
Flour
Butter
1 cup sugar
⅓ cup molasses

Wash the stalks of rhubarb and strip off the thin stringy skin. Cut up in ½ inch pieces. Line a deep pie plate with unbaked pastry and fill it nearly full of rhubarb. Sprinkle some nutmeg on it, sift a little flour, put bits of butter on, 1 cup of sugar, and ⅓ cup molasses. Do not use any water as the rhubarb is juicy. Place top crust on and bake in moderate oven till done.

BLACK WALNUT PIE

Gather sum walnuts, put th' young'uns to shellin' an' crackin' an' pickin' — an' then take a fling at this recipe — it's good eatin'!

1 cup dark corn syrup
1 teaspoon flour
3 eggs (beaten)
⅛ teaspoon salt
Chopped black walnuts
1 teaspoon vanilla
½ cup sugar
Egg white
Melted butter
Uncooked pie shell

Combine and mix well corn syrup, flour, three eggs beaten, salt, vanilla, sugar. Pour into uncooked pie shell. Brush pie crust with white of egg. Put butter over pie and cover with chopped black walnuts. Bake about 40 minutes in a very slow oven — 250 degrees.

CHEESE PIE

You might try this pie when yore taste buds are tard of th' same ol' thing. It's got a unusual an' good flavor.

1 pound cottage cheese
¼ cup milk
⅓ cup sugar
½ cup chopped raisins (or other dried fruit)
1 baked pie crust
3 beaten eggs
2 tablespoons melted fat
Juice of 1 lemon
Grated rind of 1 lemon

Bake the crust first. Put cottage cheese through sieve and add other ingredients. Bake in moderate oven (350 degrees) until firm in center, about 15 or 20 minutes.

Don't plant cucumbers or beans when th' sign is in th' blossom or they'll bloom too much.

Plant flowers when th' sign is in th' blossom.

GOOSEBERRY PIE

This is an old time kind of pie recipe. Be shore not fergit th' sugar, tho., or you jest might have a permanent pucker. Thanks to Mrs. Anna George of Linn Creek, Mo., fer this one.

2 cups gooseberries
2 cups sugar
Add 1 tablespoon of flour if berries are real juicy.

Mix berries and sugar in bowl and pour into unbaked pie shell. Add top crust that is slit to let out the steam. Bake in 425 degree oven for about 35 minutes, or until golden brown.

PAW PAW PIE

If you've picked, peeled, an' pitted a peck of paw paws fer a pie — er, never mind.

1 cup sugar
1 cup milk
1 egg
¼ teaspoon salt
1½ cups paw paws (peeled and seeded)

Place all ingredients into stew pan and stir together. Cook over medium heat until thickened. Pour into unbaked pie shell and bake until the crust is done. Can be topped with meringue or other topping.

FRIED PEACH PIES

(Skillet fried)

These pies are shore good. Our thanks to Vira Roofener, Camdenton, Mo.

Combine 5 cups dried peaches, 4 cups sugar, and water to cover. Cook down until tender. Mash peaches with potato masher, add sugar, and let cool.

Use a good pastry dough for the crust. Cut the dough about 5 by 8 inches. Place about ¼ cup peaches in each crust, fold over, and stick edges of crust together. You may have to dampen the edges to get them to stick good. Fry till brown in well greased skillet.

APPLE CRISP

This one's kinda rich but shore is mighty tasty!

1 quart sliced apples (peeled and sweetened to taste)
⅔ cup brown sugar
½ cup flour
½ cup oats
¾ teaspoon cinnamon
¾ teaspoon nutmeg
⅓ stick butter

Pour the sweetened apples into a pan which measures about 8" square. Mix all the other ingredients together and pour over apples. Bake about 30 to 35 minutes at 375 degrees.

BLACKBERRY DUMPLIN'S

Part 1:
3 pints ripe blackberries
¾ cup water
1 cup sugar
1½ tablespoons butter

Combine in pan and let set while fixing part 2.

2 cups flour
3 tablespoons sugar
1 teaspoon salt
1 egg
3½ teaspoons baking powder
Milk

Sift the flour, sugar, salt, and baking powder into mixing bowl. Add egg, mix well, and then add enough milk to make stiff batter.

Now place part 1 on stove and bring to a boil, and drop the dumpling batter, a spoonful at a time into the boiling mixture. Cover with lid and cook for about 15 or 20 minutes. Can be served with cream, ice cream, or whipped cream. Can be changed by using other berries.

APPLE DUMPLIN'S

Make a rich biscuit dough, the same as soda or baking-powder biscuit, only adding a little more shortening. Take a piece of dough out on the molding-board, roll out almost as thin as pie crust; then cut into square pieces large enough to cover an apple. Put into the middle of each piece two apple halves that have been pared and cored; sprinkle on a spoonful of sugar and a pinch of ground cinnamon, turn the ends of the dough over the apple and lap them tight.

Lay dumplings in a dripping pan (buttered), the smooth side upward. When the pans are filled, put a small piece of butter on top of each, sprinkle over a large handful of sugar, turn in a cup of boiling water, then place in a moderate oven for three-quarters of an hour. Baste with brandy once while baking. Serve with pudding, sauce, or cream and sugar.

APPLE FRITTERS

If yore menfolk don't like this recipe — don't cook fer them no more, cause they ain't worth the trubble.

1 cup flour
1½ teaspoon baking powder
½ teaspoon salt
1 egg beaten
½ to ¾ cup milk
1 tablespoon melted margarine
1 tablespoon sugar
1 cup peeled and diced tart apples

Sift dry ingredients together. Combine rest of ingredients and add to the dry mixture. Use right amount of milk to make right consistency batter. Fry in deep hot fat (365-375 degrees) till done, which will take about 5 minutes. Sprinkle with powdered sugar.

Cakes an' Frostin's

DRIED APPLE STACK CAKE

This is an unusual recipe an' a good'n too, frum Minnie Osborn, Camdenton, Mo.

CAKE RECIPE:

1 cup sugar
1 cup shortening
1 cup sorghum molasses
¼ cup buttermilk
1 egg
Flour (about 5 cups)
2 teaspoons soda in 1 tablespoon vinegar
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ginger

Cream sugar, shortening, sorghum then add egg and buttermilk, mix well. Stir in dry ingredients together with vinegar-soda mixture. Divide dough into 6 balls, press each ball of dough into well greased 8" cake pan. Bake in 350 degree oven 15 minutes or until slightly browned. Remove from pans while warm and set aside to cool.

To make filling:

1 quart (cooked) home dried apples, 4 tablespoons cream.

Drain dried apples, and sweeten to taste. Mash apples and add cream to make a thin paste. Spread apple mixture between cake layers, leave top plain. Let stand at least 12 hours before serving.

WHITE CHOCOLATE CAKE

This recipe makes a real scrumptious cake. It uses thet summer coatin' they call white choclate.

Melt: ¼ pound white chocolate in ½ cup hot water. Cool.

Cream: 1 cup butter, 1 cup sugar. Mix in 4 egg yolks one at a time, beating after each addition. Add white chocolate mixture and 1 teaspoon vanilla.

Sift: 2½ cups flour, 1 teaspoon soda, 1 teaspoon salt; add alternately with 1 cup buttermilk. Do not overbeat. Fold in 4 stiffly beaten egg whites. Gently stir in 1 cup chopped pecans and 1 cup coconut. Bake 25 to 30 minutes in 350 degree oven. Makes three layers.

Frosting: 1 cup condensed milk, 1 cup sugar, 4 tablespoons butter. Stir and bring to a boil. Add 3 egg yolks, 1 teaspoon vanilla. Cook approximately 15 minutes on low heat. Add one cup coconut and 1 cup pecans; beat until smooth and creamy.

Blisters on yore tongue kin be caused by tellin' lies.

MOM'S CHOCOLATE CAKE

This is one of my young'uns favorites — 'specially with a good drippy sauce. Credit goes to Vira Roofener, Camdenton, Mo.

1 teaspoon soda
½ cup boiling water
2 heaping tablespoons cocoa
2 cups flour
2 cups sugar
½ cup shortening
2 eggs
1 teaspoon salt
1 teaspoon vanilla
1 cup buttermilk

Combine soda, boiling water, and cocoa; set aside to cool. Cream together sugar and shortening, beat in eggs. Add dry ingredients and buttermilk alternately. Stir in vanilla and chocolate mixture (chocolate should be lukewarm), and pour into a well greased and floured pan. Bake at 350 degrees for 25 to 30 minutes. This cake is very good warm with the "drippy Icing" on page 44 of this book.

WHOPPER CHOCOLATE CAKE

This really brings back gud memories. When all th' kids an' families were goin' to be home, Mom wuld "whup" up one of these big choclate cakes. This cake is jest th' thing fer family reunions, church socials, an' "dinner on th' ground". Thanks to Vira Roofener, Camdenton, Mo.

1 cup cocoa
1 cup butter
1 cup boiling water
1 cup sour milk
2½ cups white sugar
3 cups flour (sifted once)
1 cup nut meats
3 tablespoons cinnamon
1 tablespoon vanilla
1 teaspoon soda
1 teaspoon salt
1 teaspoon baking powder
2 eggs

In a very big bowl combine cocoa, butter, and cinnamon; then add the boiling water. Add milk, unbeaten eggs, and vanilla. Beat until light. Sift in all dry ingredients and beat until light and fluffy. Pour in well greased and floured pan. (This whopper cake takes a whopping big pan.) Sprinkle top with nuts. Bake in 375 degree oven for about 30 minutes. Ice with your choice of icing.

RAW APPLE CAKE

This cake keeps good if'n you can keep yore younguns out of it. Our thanks to Florence Roam, Camdenton, Mo., fer it.

2 cups sugar
½ cup shortening
2 eggs
2 cups flour
1 teaspoon ginger
2 teaspoons soda
1 cup raisins (optional)
1 cup black walnut meats
4 cups tart apples (sliced thin)
½ teaspoon salt
2 teaspoons cinnamon

Cream together shortening, sugar and eggs. Add dry ingredients, mix well. Fold in raisins, nutmeats and apples. Bake in 9 x 12 greased and floured pan for 50 min., 350 degrees.

DRIED APPLE CAKE

2 cups dried apples
1 cup sugar
⅔ cup butter
2 teaspoons baking powder
2 eggs
3 cups or more of flour
1 cup raisins
1 cup molasses
1 cup milk
1 teaspoon soda — level
Nutmeg and cinnamon

Soak apples in water long enough to make soft. Then chop them to about the size of raisins, and boil them for fifteen minutes in the molasses. Dissolve the soda in a little hot water, and put this in the molasses when cold. Then mix in all other ingredients, beat well, and pour into cake pan. Bake in moderate oven till done.

APPLE SAUCE CAKE

This recipe is a good'n an' a real favorite 'round th' household of Vira Roofener—Camdenton, Mo.

2 cups brown sugar
1 cup butter
2½ cups flour
2 cups apple sauce
1 cup raisins
1 cup nutmeats (your choice)
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon nutmeg
¼ teaspoon salt

Cream butter and sugar together. Add apple sauce, raisins, and nut meats. Sift flour, soda, and spices together and add to mixture. Gradually beat after each addition. Bake in 375 degree oven for 30 minutes.

POOR MAN'S RAISIN CAKE

Pore man's raisin cake is fer people who ain't as privileged an' ain't got no hens to lay eggs. They kin use this recipe not callin' fer eggs — but meanwhile it wuld be awful nice if his neighbors set a few hens fer him.

1 cup raisins
2 cups water
1 teaspoon soda
2 rounded tablespoons shortening
1 cup sugar
2 cups flour
1 teaspoon baking powder

Pinch of each of the following: salt, allspice, nutmeg, cinnamon, and ginger.

Cook raisins and water down to 1 cup juice. Add soda and shortening to liquid while warm. Add sugar and flour (enough to make light batter — not stiff), baking powder, salt, allspice, nutmeg, cinnamon, and ginger. Mix well and bake at 350 degrees until done.

Water kin be found by "witching" with a green branch frum certain trees.

GRANDMA'S SOFT GINGERBREAD

A real tasty cake, an' so good smellin', too. Thanks fer this recipe to Vira Roofener.

1 cup sorghum molasses
½ cup butter (or shortening)
½ cup milk (sour)
2 eggs
2 cups flour
1½ teaspoon soda
2 teaspoons ginger
½ teaspoon salt

Put butter and molasses over medium heat and bring to a boil. Remove and add soda — then beat well. When cool add milk and well beaten eggs. Add dry ingredients sifted together and mix well. Bake in well greased and floured cake pan in 350 degree oven for 40 minutes. Serve warm with country butter or topped with whipped cream.

HUCKLEBERRY CAKE

Sum of you city folks may not git to go huckleberry pickin'. You'll shore miss th' fun of pickin', but you kin use tame blueberrys in th' cake 'stead of huckleberries.

½ cup butter
1 cup sugar
3 eggs (beaten)
¾ cup milk
2 cups flour
2 teaspoons baking powder
1 cup huckleberries

Cream butter with sugar. Add eggs and milk. Sift together flour and baking powder, and add to mixture. Stir in a cup of huckleberries dredged with flour. Bake in a moderate oven (350 degrees) in a deep cake pan. Serve plain or with vanilla sauce.

OAT MEAL CAKE

Havin' trouble gettin' yore menfolk to eat oats? Be sneaky — put sum in thar cake, an' I'll shore bet they'll eat it.

1 cup oats (quick)
1¼ cups hot water
1 stick oleo
1 cup white sugar
1 cup brown sugar
2 eggs
1⅓ cups flour
1 teaspoon soda
1 teaspoon cinnamon
1½ teaspoons salt

Pour oats over hot water and let stand for 20 minutes.

Cream butter and sugar; add oatmeal-water mixture. Then sift in dry ingredients. Mix well. Pour into a greased and floured pan that measures about 9x13. Bake 35 to 40 minutes at 350 degrees.

If it thunders in February there'll be frost in May.

A buckeye carried in the pocket will cure rheumatiz.

PRUNE CAKE

This cake is purty good, an' they say its shore good fer you—I wunder why?

½ cup butter
1 cup sugar
½ cup sour milk
1¼ cup finely chopped prunes (cooked)
2 cups sifted flour
2 eggs (well beaten)
1 teaspoon soda
1 teaspoon cinnamon
½ teaspoon cloves
¼ teaspoon salt

Cream butter and sugar together, add eggs, and beat well. Blend in prunes and add milk. Sift in dry ingredients and beat till fluffy. Pour into a well greased and floured pan. Bake 35 minutes in a moderate oven.

PERSIMMON CAKE

1 cup persimmon pulp
½ cup sugar
1 egg
Butter — size of a walnut
1 cup flour
1 teaspoon baking powder
½ teaspoon soda

Combined persimmon pulp, sugar, egg, butter, flour, baking powder, and soda. Mix well and pour into a well greased and floured pan. Bake about 40 minutes in a moderate oven (about 350).

WACKY CAKE

Mix the following ingredients together in a glass baking dish:

1½ cups flour
3 tablespoons cocoa
5 tablespoons shortening
1 cup water
1 teaspoon soda
1 cup sugar
1 teaspoon vanilla
1 tablespoon vinegar
Pinch of salt

Mix well and pour into a well greased and floured baking pan. Bake at 250 degrees until done — 40 or 50 minutes.

JELLY ROLL

1 cup flour
1 teaspoon salt (scant)
1½ teaspoon baking powder
2 eggs well beaten
1 cup sugar
⅓ cup boiling water
1 glass jelly
Powdered sugar

Beat sugar and eggs together. Sift flour, baking powder, salt together and add to mixture. Add hot water last and mix well. Bake in buttered pan (shallow) for about 20 or 25 minutes in 375 degree oven.

Turn out on a damp cloth, trim off hard edges, spread with jelly, and roll quickly. Sprinkle with powdered sugar. Wrap in wax paper to hold till set; and when set — serve.

DRIPPY ICING

This recipe brings back good memories. We couldn't call it anything but "Drippy Icing" tho it shuld mebbe be considered a sauce. Ma always made this fer cake when we were young'uns so each of us wuld git lots of icin', 'cause this icin' was put on after th' piece of cake was served. Nothin' was better than a big chunk of Mom's choclate cake drippin' with this warm sauce. It's still a favrite with our young'uns — called "Grandma's Drippy Icin' ". We always make vanilla, but it culd be varied with choclate or flavorin' added. Frum Vira Roofener — Camdenton, Mo.

Combine in a small pan:

1½ cups milk
1 cup sugar
2 or 3 drops of vanilla
3 tablespoons flour
Dab of butter

Stir all of the time while cooking. Boil till thickened, then it is ready to use on cake. Real good on chocolate cake, and can be used on other kinds.

CREAMY CHOCOLATE FROSTING

2 cups sugar
½ cup margarine
½ cup milk
¼ cup Karo syrup
⅓ cup cocoa
Pinch of salt

Combine all of the above ingredients and cook to 220 degrees (or exactly one minute after it begins to boil), while stirring constantly. Beat gently till lukewarm, then add 1 teaspoon vanilla. Beat until icing thickens and loses its gloss, then it is ready to use.

UNCOOKED CHOCOLATE ICING

6 tablespoons cocoa
6 tablespoons hot coffee
3 cups powdered sugar
6 tablespoons butter
1 teaspoon vanilla

Combine coffee and cocoa, add butter and beat until smooth. Add vanilla. Gradually beat in the sugar. Very good.

PENUCHE ICING

½ cup butter
1 cup brown sugar
¼ cup milk
2 cups powdered sugar (sifted)

Combine in stew pan butter and brown sugar. Bring slowly to a boil, and boil for 2 minutes. Add milk, and then bring back to a boil. Stir constantly during all cooking. Cool to lukewarm, add powdered sugar (sifted), and beat until smooth.

COFFEE ICING

Don't drink all of thet coffee! Save sum fer this real good icin'.

3½ cups powdered sugar
⅓ cup butter
3 tablespoons cold coffee
2 tablespoons lemon juice
Bit of salt

Cream butter and sift sugar into it. Add other ingredients and beat until smooth and creamy.

BANANA FROSTING

Here's a real simple frostin' recipe an' one thet's mighty scrumptious.

Mash one banana and place in mixing bowl. Add ⅓ cup butter. Cream together. Add 3 cups powdered sugar and ¼ teaspoon vanilla. Beat till thick and creamy.

VINEGAR ICING

The fust time I heerd of this icin', I figgered it'd shore be sour 'nough to make a pig squeel, as th' sayin' goes. Wal, I took my finger an' swiped it 'cross this here cake an' got a dab fer a taste — an' lan' sakes, thet icin' was jest plumb good.

¾ cup sugar — white
1¼ cups brown sugar
2 egg whites — stiffly beaten
⅛ teaspoon cream of tartar
1½ tablespoons vinegar
1 teaspoon vanilla
¾ cup water

Combine white sugar, brown sugar, cream of tartar, vinegar, and water in cooking pan. Mix together well and boil to about 238 degrees (soft ball). Beat and pour slowly in stiffly beaten egg whites — add vanilla — then beat until thick and creamy.

HONEY BEE ICING

Now this here is a mighty tasty icin', an' a real handy one to use after you've robbed a bee tree an' got sum fresh honey. Be shore an' strain th' comb out'a it', tho, as thet comb jest don't go very well in icin'.

1 cup sugar
¾ cup marshmallow—chopped
1 egg white — stiffly beaten
½ teaspoon vanilla
½ cup honey
⅓ cup water
⅛ teaspoon salt

Combine together sugar, water, and salt — place on stove. Boil to about 238 degrees (soft ball) and add marshmallows. Beat and pour into beaten egg white very slowly. Add vanilla and beat until thick and creamy. Very good on most kinds of cake.

Cookies, Candies, an' Sweet Stuff

MINCE MEAT COOKIES

Most peeple, when they think of mince meat, think of pie. Mebbe here's a new wrinkle fer sum of you peeple.

1 cup butter
1½ cups sugar
1 cup chopped walnuts
1 cup mince meat
3¼ cups flour
1 teaspoon soda
1½ tablespoons hot water
½ teaspoon salt
3 eggs

Cream butter and add sugar gradually. Add well beaten eggs, then soda dissolved in hot water. Mix and sift salt and ½ of flour, and add to batch. Then add nut meats, mince meat, and the remainder of the flour. Mix well. Drop by spoonfuls on a greased baking sheet and bake at 350 degrees until done.

SAND TARTS

Thanks to Bobby Houdyshell — Tunnel Dam, Mo. fer this tasty recipe.

¾ cup shortening
2 eggs
1 tablespoon milk
3 cups flour
1½ cup sugar
1 teaspoon vanilla
4 teaspoons baking powder
½ teaspoon salt

Cream together sugar and shortening, and beat in eggs. Add remaining ingredients and mix well. Roll out very thin on floured board. Cut out and bake 8 minutes at 350 degrees. Makes a rich, crisp cookie. Mighty good!

BOILED COOKIES

Bet you took yore readin' glasses off an' cleaned them when you read this recipe name. Nope, yore not seein' things — she says "boiled". Credit fer this one goes to Wilma Davis — Osage Beach, Mo.

2 cups sugar
½ cup milk
⅛ pound butter
3 tablespoons cocoa
3 cups quick oats
½ cup peanut butter or coconut
1 teaspoon vanilla
½ to 1 cup nuts (if desired)

Put sugar, milk, butter, and cocoa into pan. Bring to boil until it forms soft ball. Remove from heat, add oatmeal, peanut butter, vanilla, and nuts. Stir well and drop by teaspoon on wax paper. Let stand ½ hour until dry.

MAYBELL'S MOLASSES CREAMS

Well, now, this is 'bout th' best molasses cookies you'll ever eat. Thanks fer this recipe to Bobby Houdyshell — Tunnel Dam, Mo.

1 cup sugar
1 cup shortening
1 cup sorghum molasses
¼ cup buttermilk
1 egg
Flour (about 5 cups)
2 teaspoons soda in 1 tablespoon vinegar
½ teaspoon salt
½ teaspoon ginger
1 teaspoon cinnamon

Cream sugar, shortening and sorghum. Add egg and buttermilk and mix well. Then add the dry ingredients (enough flour to make a soft dough) sifted together and vinegar-soda mixture. Mix well, drop by small spoonful on ungreased cookie sheet, press out thin with fingers dipped in flour or with fork. Bake 10 minutes in 350 degree oven. Good served warm. Freeze extras to serve later.

PEANUT BUTTER COOKIES

½ cup white sugar
½ cup brown sugar
1 cup shortening
1 egg — beaten
¾ cup peanut butter
1½ cups sifted flour
1 teaspoon soda
1 teaspoon vanilla

Combine and cream together the sugar, brown sugar, shortening, and vanilla. Add beaten egg and beat well; then mix in peanut butter. Sift flour and soda into batch and stir. Form into shape desired on ungreased cookie sheet. Bake in moderate heat till done.

COFFEE COOKIES

Don't throw thet left over cawfee 'way! Waste not — as th' old sayin' goes. Here's a mighty fine way to use it.

1 cup sugar
2 cups flour — sifted
1 cup shortening
½ teaspoon cloves
¾ to 1 cup cold coffee
1 egg — beaten
¾ cup chopped nuts
½ teaspoon baking soda
¼ teaspoon salt
1 teaspoon baking powder
½ teaspoon cinnamon

Combine and cream together the sugar and shortening, then add the beaten egg and mix well.

Combine sifted flour with spices, salt, baking soda, and baking powder and mix well. Add with coffee to rest of the batch. Then add rest of the ingredients, and enough flour or water, if needed, to make the right consistency for dropping. Drop on oiled cookie sheet. Bake at 400 degrees for 15 minutes.

SORGHUM MOLASSES TAFFY

Fun fer th' yung'uns an' th' old folks, too! Want'a bring back sum mem'ries an' have a good time? Thar's jest nothin' like a good ol' taffy pull! This recipe cum frum Vira Roofener—Camdenton, Mo.

Combine in pan:

2 cups sorghum molasses
1 tablespoon vinegar

Set on medium burner, cook to hard ball stage, stirring constantly to prevent burning. When done stir in ¼ teaspoon soda and stir briskly until mixture looks light and foamy. Pour out in buttered pan and let set until cool enough to handle. Butter hands and pull one half of the taffy at a time till it hardens and loses its stickiness. Pull out to desired length, and when cool break into bite sized pieces and wrap in waxed paper.

TOFFEE

A fine tasty candy an' one thet's real simple an' easy to make.

1 cup nuts
1 cup butter
1 cup brown sugar
2 chocolate bars (milk)

Mix butter and sugar, place on fire, and bring to a boil — *stirring constantly.* Let boil for 10 or 12 minutes. Grease pan, sprinkle with nuts (of your choice), and pour hot mixture over nuts in thin sheets. When set but still warm, break chocolate over mix and let it melt. When cold, break in pieces.

PENUCHE CANDY

2 cups brown sugar
1 cup white sugar
½ cup milk
1 cup cream
Butter size of a walnut
1 cup nut meats (your choice)
1 teaspoon vanilla
Pinch salt

Combine ingredients and boil, stirring constantly, to the soft ball stage. Take from heat and beat until cool and creamy. Add nuts and pour into a greased platter to cool.

SPICED NUTS

Sift together: 1 cup powdered sugar, ½ teaspoon cinnamon, ¼ teaspoon nutmeg, and ½ teaspoon salt.

Place 2½ tablespoons salad oil in skillet and heat. Add about ½ of the above mixture and heat slowly, stirring constantly, till the sugar is dissolved and thickened. Add nuts (about 2 cups) and mix till they are coated with the syrup. Pour this on the other half of the sugar mixture, and mix till they are completely covered. Let cool and serve.

HONEY BUTTER FUDGE

4 cups sugar
2 egg whites — stiffly beaten
1 cup water
1 cup honey
¾ cup peanut butter
1 teaspoon vanilla
1 cup chopped nuts (your choice)

Combine 1 cup and ½ cup water and boil to about 238 degrees. Add slowly to stiffly beaten egg whites. Beat till stiff.

Menwhile, combine and cook 3 cups sugar, honey, peanut butter, and ½ cup water to 238 degrees. Add to the first mixture slowly as you stir. Beat till stiff and creamy. Add nuts and flavor; drop by spoonful or pour into buttered pan.

PEANUT BRITTLE

It shore is nice asettin' 'round th' fire with yore shoes off, an' seein' who kin crunch peanut brittle th' loudest, ain't it? Why don't you try this recipe?—it may not be so good, but it shore is loud! (*Jest kiddin'.*)

2 cups sugar
1 cup water
2 tablespoons corn syrup
2 tablespoons butter
1 teaspoon baking soda
⅛ teaspoon salt
1 cup peanuts

Combine sugar, corn syrup, and water; cook to 290 degrees. Just before taking off, add peanuts. Take off and add soda, salt, and butter; stir in quickly. Pour out on well greased pan, and spread thin. When cool, break up.

POPCORN CANDY

3 quarts popcorn (or thereabouts)
1¼ cups sugar
1¼ cups molasses
½ teaspoon salt
1½ tablespoons melted butter

Use fresh crisp corn; spread out on buttered pan. Combine sugar, molasses, salt, and melted butter in cooking pan. Cook to about 290 degrees or hard crack stage. Pour over popcorn and spread thin, making sure all corn is covered. Break up when cold.

BROWN SUGAR GOODIES

2¾ cups brown sugar
1¼ cups evaporated milk
3 tablespoons butter
3 tablespoons corn syrup
1¼ cups coconut
1 cup nutmeats
Dash salt
1 teaspoon vanilla

Combine sugar, syrup, and milk; mix well. Cook to about 238 degrees. Take off and add butter at once. Cool till lukewarm. Beat till thick and creamy. Add nuts, coconut, salt, and flavoring and mix in. Pour out in buttered pan. Cut in squares when cold and set.

POPCORN BALLS

You folks roll up yore sleeves an' butter yore hands — git ready to make sum real tasty popcorn balls.

Popcorn — more than gallon — hot and crisp
½ cup brown sugar
1½ cups white sugar
1½ cups water
½ teaspoon salt
¾ cup corn syrup
1 teaspoon vanilla

Combine in pan white sugar, brown sugar, water, salt, corn syrup, and vanilla. Mix together and cook to 260 degrees or hard ball stage.

Pour over popcorn in open pan slowly. Butter hands and form into balls. This will make about 15 to 20 balls.

EGG BUTTER

Always did say thet anything thets got sorghum 'lasses in it an' is served with hot biscuits — has jest gotta be good!

Melt one quart of molasses in an iron skillet, then add six beaten egg yolks. Stir vigorously, then stir in nutmeg to suit the taste. Serve with hot biscuits, or other hot breads.

BERRY SYRUP

Want sum real good syrup to use on pancakes, ice cream, an' sech? If you do, you orght to try this recipe.

1 quart berry juice (blackberry, raspberry, etc.)
1 pint sugar
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon nutmeg

Mix all ingredients in pan and bring to a boil. Boil about 15 to 20 minutes and remove from heat. Put in jars, seal, and keep for future use.

PERSIMMON MARMALADE

This is mighty fine eatin' fer young'uns—or you might have a pet 'possum who wuld 'preciate this on his toast fer breakfast.

Cook in a double boiler some thoroughly ripe persimmons. To every 2 quarters of pulp add ½ pint of orange juice. When cooked down thick, measure the batch. Then add ¾ as much sugar as you have pulp. Finish cooking and can in pint jars.

Don't cut hair in th' dark of th' moon, or it might cause baldness.

SUN PRESERVES

Sun-cooked presarves? Sounds crazy, don't it? They really are good, tho.

This recipe is for strawberries, but will work just as well for cherries. Fix your berries to preserve. Combine with water — equal by weight. Bring to a boil slowly and boil for about 10 minutes. Take off and let set overnight. Then hope the sun shines bright. Pour into shallow pans and cover top with glass. Let set for several days until the batch thickens and the fruit has gotten plump. They are then done and can be flavored more if desired and then placed in jars.

TOMATO JAM

So you think you've eat 'maters all ways possible, huh? Wal, mebbe this is a new wrinkle fer you.

4½ pounds ripe tomatoes — peeled
4½ cups sugar
1 tablespoon broken cinnamon
1½ cups vinegar
½ teaspoon allspice
1 teaspoon cloves

Scald and peel tomatoes, and then quarter them. Place in cooking pan and add sugar, vinegar, and spices. Cook slowly till thickened and then put in jars.

PERSIMMON BUTTER

Don't want nobody to git th' idea thet we milk persimmons an' make butter down here. This is jest cooked persimmons fer spreadin' on cornbread.

Cook persimmons and strain. Add ½ teaspoon soda to each cup of pulp. Sweeten to taste and flavor with spices or grated lemon, or orange rind and juice. Cook thoroughly and can as usual.

OZARK DATES (PRESERVED PERSIMMONS)

If you was able to keep th' 'possums out of th' persimmons an' save a tolerable amount of th' crop, try this an' th' recipes below fer new ways to fix 'em—they're mighty good.

Ingredients: Persimmons and sugar

In the Fall after the first frost or so, gather a desired amount of juicy ripe persimmons. These are then taken to the house and packed alternately with sugar into jars, using a table knife to separate the persimmons so that each is thoroughly coated with sugar, and a little extra to spare. Continue with sugar and persimmons until the jars are full. Put on the lids and store in a cool place until the sugar has time to penetrate the persimmons and they become candied. They are then ready to eat.

Miscellany

PICCALILLI

Shore got a long fancy name fer a relish, ain't it? Cum to think of it, tho, a relish this good kinda deserves a long-winded name, I reckon. Thanks to Vira Roofener — Camdenton, Mo.

Grind up:
1 gallon green tomatoes
2 large peppers
4 onions
5 or 6 hot peppers (to taste)
¼ cup salt

Grind enough green tomatoes to make one gallon. Grind up the peppers, hot peppers, and onions and add to tomatoes. Add salt and mix well. Place in collander to drain.

Add:
2 heads cabbage (chopped or ground)
2 cups sugar
2½ cups vinegar
1 teaspoon celery seed
2 teaspoon pickling spices

Mix all together in large pan. Cook over medium temperature to a good boil. Continue cooking for 5 minutes. Seal in pint jars for future use. Mighty good with beans and cornbread.

TO MAKE BUTTER QUICKLY

As fer me, I'd ruther thet durned cow wuld give her milk quikker than to know how to churn quikker — but here tis fer whut it's wuth.

Immediately after the cow is milked, strain the milk into clean pans, and set it over a moderate fire until it is scalding hot; do not let it boil. Set it aside. When it is cold, skim off the cream; the milk will still be good for ordinary use.

When you have the cream skimmed, put it into a clean earthen basin. Beat the cream with a wooden spoon until the butter is made, which will not be long. Then take it from the milk and work it, with a little cold water, until it is free of milk.

Then drain off the water, and put a small tablespoon of fine salt to each pound of butter and work it in. A small teaspoon of fine white sugar, worked in the salt, will be found an improvement as sugar will help to preserve it. The butter can be formed with the hands or with a butter-mold; then cover it with a piece of muslin and keep it in a cool place.

Never use a tree fer fire wood thet's been struck by lightnin'.

WATERMELON SWEET PICKLES

Ever been settin' there filled plumb full of watermelon, juice drippin' off yore face, an' wonderin' — "Now, what am I gonna do with this durned rind?" Next time, jest run in an' whup up sum watermellon pickles!

Cut the red meat and skin off the watermelon rind. Cut the white meat left in small pieces. Make a mixture of 1 cup of lime to 2 gallons of water, and soak about 11 to 13 hours in it. Then wash and boil till tender.

For every 7 pounds of watermelon, use about 4 pounds of sugar for the syrup. Cover the sugar with water and start to cooking. Add 1 quart vinegar, 2 tablespoons cinnamon bark, 1 tablespoon cloves, and 1 tablespoon allspice when it begins to boil. If possible, use whole spices. Cook till thick, add watermelon and cook 15 to 20 minutes. Store in earthen jar.

WATERMELON PICKLE

This recipe uses 'bout ten pounds of rind, but kin be changed to suit the amount of excess rind you've got thet needs to be used up. (Jest kiddin'.)

Ten pounds of watermelon rind boiled in pure water until tender; drain the water off, and make a syrup of two pounds of white sugar, one quart of vinegar, half an ounce of cloves, one ounce of cinnamon. The syrup to be poured over the rind boiling hot three days in succession.

DILL PICKLES

Thanks to Vira Roofener — Camdenton, Mo. fer this easy an' mighty good dill pickle recipe.

2 quarts water
1 quart vinegar
1 cup sugar
1 cup salt

Bring to a boil and then let stand till cool.

Use 5 or 6 quart jars and pack with large cucumbers, then add one large bunch of dill to each quart. Fill each jar with the vinegar mixture. Do not seal tight for 2 or 3 days.

OLD FASHIONED BREAD & BUTTER PICKLES

Place 25 large cucumbers in cold water until crisp, then wipe dry and slice. Add 12 onions sliced, and ½ cup of salt. Let stand for 1 hour. Do not drain. Add 1 quart vinegar and a little water, 2½ cups sugar, 2 tablespoons mustard seed, 2 tablespoons ginger root, 2 tablespoons celery seed. Boil all together for 5 minutes. While hot fill cans and seal.

On cold days, when th' fire in th' fireplace sputters an' cracks, th' fire is "callin' snow", an' it'll snow 'fore three days.

CURING HAMS AND BACON (Country Style)

Don't seem like no time a'tall 'till all of a sudden — thar 'tis — butcherin' time. Why don't you try country style when you git ready to cure them hams an' thet there side meat?

For each hundred pounds of hams, make a pickle of ten pounds of salt, two pounds of brown sugar, two ounces of saltpetre, one ounce of red pepper, and about four gallons of water (or just enough to cover the hams).

First rub the hams with common salt and lay them into a tub. Then take the above ingredients, put them into a vessel over the fire, and heat it hot, stirring it often; remove all the scum, and allow to boil for ten minutes. Let cool and then pour over the meat. After laying in this brine five or six weeks, take out, drain and wipe. Then smoke with hickory from two to three weeks. Pieces of side meat or bacon may remain in the pickle for two weeks, which should be sufficient.

BEEF RED (CORNED)

Th' followin' recipe is a good one to keep beef fer years without spoilin'. Thet may cum in mighty handy — if yore family don't like corned beef, you may have to keep it fer years.

Cut up a quarter of beef. For each 100 pounds of beef, use ½ peck of coarse salt, ¼ pound salt-petre, ¼ pound saleratus and 1 quart sorghum molasses (or 2 pounds brown sugar). Scatter some salt in the bottom of a pickle tub or barrel. Add a layer of meat. Alternate salt and meat till all is used. Let remain overnight. Dissovle saleratus and salt-petre in a little warm water with molasses; pour over meat to cover. Weigh down meat so it will stay under brine. It is fit to use after 10 days. Use a little more salt in hot weather.

HEAD CHEESE

Sum people make th' mistake of throwin' their hog heads away! Why shucks, ain't no use in doin' thet — they makes mighty fine head cheese. Cum to think of it, they's th' only thing will make head cheese.

Clean hogs head by removing snout, eyes, ears, brains, and all skin. Trim off all fat. Cut head in four pieces and soak in salt water (½ cup salt to 1 gallon water) for 3 to 5 hours to draw all blood. Drain from salt solution and wash well in clear water. Hearts, tongues, and other meat trimmings may be cooked with the head meat.

Cover meat with hot water and boil until meat can be removed from the bones. Remove all the meat, strain broth, and measure. One pint of broth is needed for 3 pounds of chopped meat. To the broth and chopped meat add: 2 tablespoons salt, 2 teaspoons black pepper, 1 teaspoon red pepper, 1½ teaspoons allspice, and 2 teaspoons cloves. Mix thoroughly and put in a loaf pan to set.

TOMATO CATSUP

If you've got a excess of termaters, heres a new wrinkle— puttin' them in termater catsup.

1 gallon tomatoes
1 quart vinegar (use less if too strong)
1 quart sugar
½ teaspoon red pepper
1 teaspoon allspice
½ teaspoon black pepper
1 tablespoon salt

Crush tomatoes through colander or sieve. Combine all ingredients in a large pan and cook slowly until thick enough. Bottle or put up in jars.

HOW TO PREPARE MAY-APPLES

There's jest lots of people who really git a bang out of gatherin' May-apples, but don't know how to go 'bout fixin' 'em. Now here's a real simple method.

Gather the May-apples from the stalks after they have become a golden yellow. They are then buried in the ash hopper and left there a week or so or until the skins turn dark. The pulp on the inside is then ready to eat raw, just as it comes from the skins.

HOME MADE LYE SOAP

Need a good all 'round soap thet will git yore man an' young'uns clean — mildly; do yore fine linens — gentle; an' is good fer th' complexion on yore face? Wal, it shore ain't lye soap yo're lookin' fer! Thanks to Vira Roofener at Camdenton, fer this recipe.

6 pounds fat (melted)
1 can lye
2½ pints hot water

Dissolve the lye in the hot water. Let cool. Then pour lye solution in a slow easy stream into the melted fat — stirring constantly. Continue stirring until cool. Pour into boxes that have been dipped in cold water. Cut in desired size of squares when cold and set.

RECIPE FOR MAKING INK

In case yore not satisfied with store bought ink an' want to make yore own, here's a dandy recipie:

Pulverized aleppo galls — 3 pounds; gum arabic — 1 pound. Put these in an earthen jar and add 1 gallon boiling water. Let stand in a warm place for 2 weeks, stirring frequently. Add 1 pound of green copperas dissolved in 1½ pints of water. Mix and let stand 2 or 3 weeks, stirring daily. The addition of 4 ounces of aniline blue and 2 ounces of sulphuric acid will improve this mixture.

PLANTIN' TIME

Whut we hill people calls th' "dark of th' moon" is th' time frum full moon to th' new — or th' shrinkin' of th' moon. Th' other half of th' season, frum th' new moon to th' full, is knowed as th' "light of th' moon".

Now plants thet grow underground, sech as 'taters, turnips, onions, an' so forth had orta be planted in th' dark of th' moon or they'll all "go to tops". Beans, peas, tomaters an' sech, thet have their crop 'bove th' ground shud be planted in th' light of th' moon. Taters had orta be dug in th' light of th' moon or they'll rot.

Beans shudn't be planted till after th' furst whipporwill hollers, an' shud be planted in th' mornin' — not th' evenin'. Th' best plantin' time fer lettuce is 'bout February 14th. Cucumbers shud be planted 'bout May 1st, watermelons 'bout May 10th, and turnips 'bout July 25th.

SUM OLD CURES

Usin' Sumac leaves is good fer an' kin cure asthma an' hay fever.

Got stomach truble? — go out an' dig sum golden-seal roots, they's good fer it.

Got liver ailments? — use sum Dandelion root an' May Apples.

Git'cha sum Wild Plum bark to hep yer asthma.

Best thing knowed of to cure th' "itch" is sulphur an' 'lasses. You orta swaller sum of it, an' be salved with a mix of sulphur an' hawg fat.

Stump water is real good fer warts an' other skin ailments.

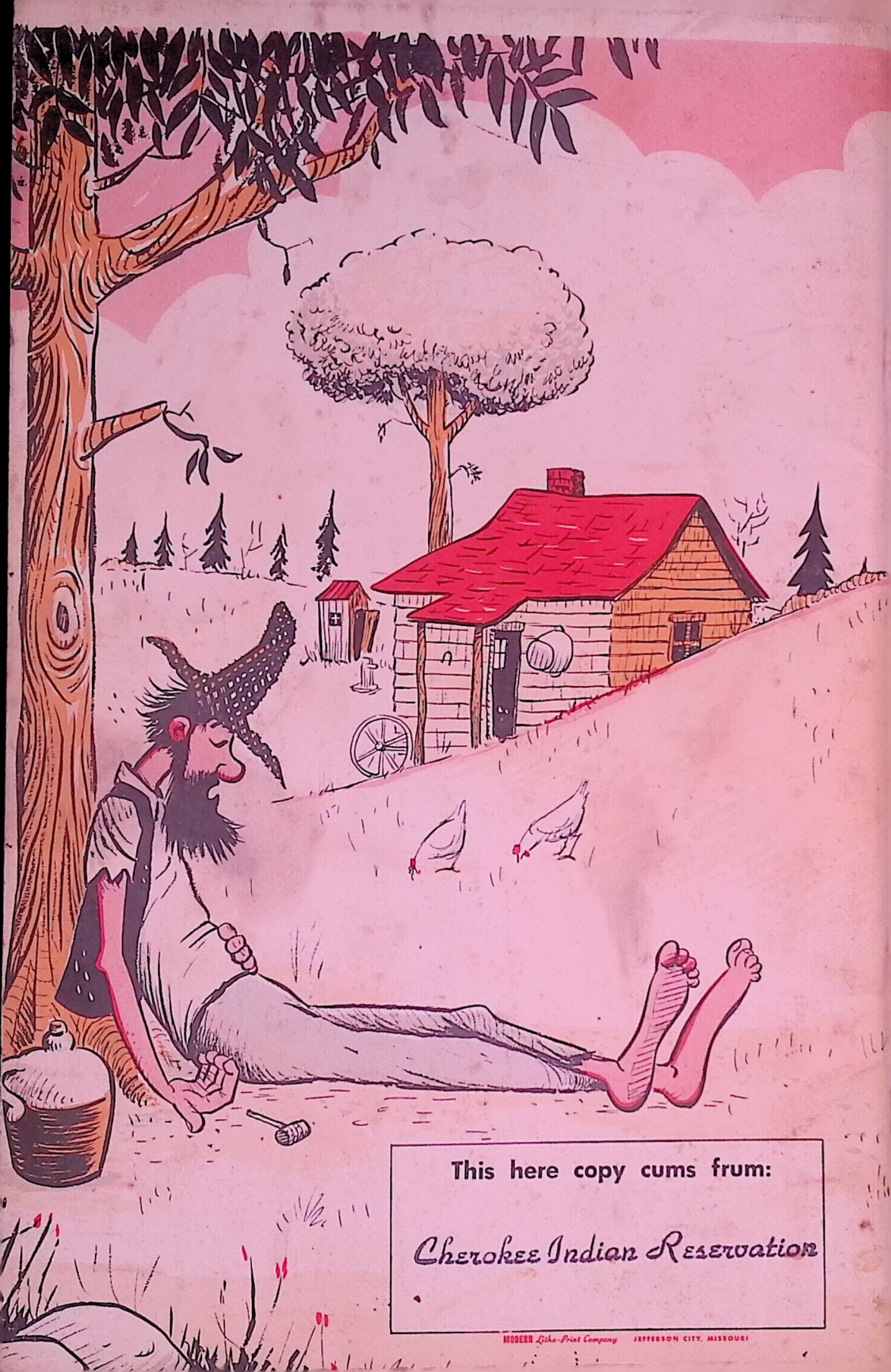
Bread an' milk, hawg fat, terbaccer, an' red clay makes mighty fine poultices.

BEIN' FRIENDLY

Oh, bein' friendly is a privlege
Sum hurried folks ferget,
Bein' friendly is a tonic,
Which the more you give, you git.
Bein' friendly is a duty
Of'en to th' four winds hurled,
But th' Great Creator planned this
To be a friendly world.

—Anonymouse

Thanks fer heppin' us raise our young'uns by buying this here cookbook. Shore hope you're havin' lots of good vittles. **If'n you wants to git other copies fer yore friends — send $1.25 to Ozark-Maid Candies — Osage Beach, Mo. 65065.**



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